

VEGAN CHOCOLATE ICE CREAM CUPS

CHOCOLATE COCONUT MILK ICE CREAM

INGREDIENTS:

- scant 3 (14 oz.) cans coconut milk*
- 1 cup sugar
- 6 T cocoa powder

DIRECTIONS:

1. Place the coconut milk, sugar and cocoa powder into a blender. Blend for 30 seconds. Pour into your ice cream machine and freeze according to the manufacturer's directions. Divide cookies and fudge and ice cream between 8 12 oz. containers. Top with a parchment round. Top with a lid and freeze for a couple hours or over night. Remove from the freezer at least 15 minutes prior to serving. Tie a spoon to each container and pass out to your favorites.

VEGAN FUDGE

INGREDIENTS:

- 1/3 cup coconut milk, reserve the rest for ice cream
- 2 T coconut oil
- 3/4 cups bittersweet chocolate chips
- 1/2 confectioners' sugar
- pinch of salt

DIRECTIONS:

1. Place all of the ingredients in a medium saucepan over medium heat. Cook, stirring often, until coconut oil and chocolate is melted. Once it's all melted and combined remove from heat. Transfer to a bowl and chill until slightly firm. Transfer to a square of plastic wrap, folding it over the fudge. Pat into a disc. Place in the freezer for 30 minutes to an hour. Remove from plastic wrap and cut into pieces. Freeze until ready to mix into ice cream.

VEGAN CHOCOLATE CHIP COOKIES

INGREDIENTS:

- 1 cup unbleached flour
- 1 t baking powder
- 1/2 t baking soda
- 1 big pinch of kosher salt, plus more for garnish
- 1/4 cup granulated sugar or brown sugar
- 1/3 cup maple syrup
- 1 1/2 t vanilla extract
- 1/4 cup olive oil
- 1/3 cup bittersweet chocolate chips

DIRECTIONS:

1. Preheat your oven to 350F. Line a baking sheet with parchment paper. Whisk together the flour, baking powder, soda, salt, and sugar. In a 2-cup measuring cup whisk together the maple syrup, vanilla, and olive oil. Add to the dry ingredients and beat until almost together. Add chocolate chips and mix until combined.
1. Scoop the dough using a 1/4 cup measuring cup or ice cream scoop. Place on the prepared baking sheet. Flatten slightly and sprinkle with salt. Bake for 11 minutes. Cool completely, chop, and freeze until ready to mix into the ice cream.