

Creamy, Dreamy Maple Cinnamon Ice Cream

THERE ARE RAW EGGS IN THIS RECIPE. USE ICE CREAM MAKING DISCRETION - There. Warning complete.

2 Cans [Native Forest Organic Coconut Milk](#)

3 cups [Coconut Cream](#) - I used 2 cans of Trader Joe's Coconut Cream

4 EGGS - DUN, dun, DUNNNNNNNNNNN

3/4 cup Pure Maple Syrup (or [erythritol](#) if you are sugar sensitive- which is not technically Paleo)

1 Tbsp Saigon cinnamon

3 Tbsp Pure vanilla extract

1 Tbsp Maple extract (optional - unless you like it really MAPLE-Y)

1/2 tsp sea salt (I use [pink Himalayan Sea Salt](#))

Put all ingredients in a blender - if you have one that big - and mix well; otherwise you're bringing out the giant bowl and wire whisk, sugar.

Place in your ice cream maker and follow the directions. Don't cry if you don't have one; I got [mine](#) at Goodwill for \$5. It's loud, but it was cheap. You should probably "cure" it, but it's so deliciously amazeballs right out of the container, and it makes A LOT. Get your container ahead of time or you will be putting it in 5 different containers before you have a designated ice cream container for your freezer.