

Paleo Homemade Chocolate Coconut Milk Ice Cream



2 (14 oz) can Native Forest Organic Coconut Milk
1/3 cup Enjoy Life Chocolate Chips
2 whole pastured eggs
½ tsp sea salt
2 tsp stevia glycerite
1 Tbsp vanilla

Heat 2 cans of coconut milk and chocolate chips over low heat and whisk until chocolate chips are melted. Cool to room temperature.

Place coconut milk and chocolate chip mixture in a blender. Blend for 1-2 minutes on high speed. Add eggs, one at a time and beat well. Add all other ingredients and blend until well combined.

Place in ice cream maker and mix until firm.

This is AWESOME soft serve, so I suggest eating the entire batch directly after you make it. Just kidding...I put mine in a plastic container and put it in the freezer, but it froze pretty hard. In order to keep it paleo, I did not try adding any alcohol, but it may be beneficial to add 1 Tbsp of vodka or rum to keep the soft consistency.

YUM.