

DAIRY FREE CHOCOLATE CHIP COOKIE DOUGH ICE CREAM

RECIPE BY THE OFF-BEAT LIFESTYLE

1 Quart | Prep Time 45 minutes

INGREDIENTS

Cookie Dough

6 Tbsp butter (melted)

1/3 c brown sugar

1/2 c flour

1/2 tsp vanilla extract

1/2 c chocolate chips

Ice Cream

13.5 fluid oz. Unsweetened Coconut Milk

14 fluid oz. Coco Gayo Cream of Milk

1 Tbsp vanilla extract

DIRECTIONS

1. In a bowl, mix together butter and brown sugar until smooth. Add vanilla and mix well. Finally add flour and combine.
2. Place bowl in the fridge, so cookie dough hardens.
3. For the ice cream, pour coconut milks into a mixer. Add vanilla. Blend until fully smooth.
4. Pour ice cream batter into ice cream maker. Prepare according to machine directions.
5. 5 minutes before the ice cream is done and cookie dough one tablespoon at a time.
6. Let sit in freezer for at least two hours, unless if you enjoy soft served!
7. Store in freezer.