

CHURRO CINNAMON ICE CREAM

Servings | Prep Time | Total Time

INGREDIENTS

13.5 fluid oz. unsweetened coconut milk

14 fluid oz. coco goya cream of milk

1 cup sugar

2 tsp vanilla extract

3 tbsp cinnamon powder

1 box of harimsa churros mix

DIRECTIONS

The Off-Beat Lifestyle

In a medium size bowl add one cup of churros mix. In a small microwavable bowl add 1 ¼ cup of water. Microwave until warm (about 45 secs.) Add water to mix. Mix until smooth, then let sit for 15 minutes. Add mixture to a pipet (comes with box.) In pan add about 1 inch of oil. Once oil is hot, add churro batter to oil. Allow 3 – 5 minutes on each side until golden brown. Place churros on paper towels. In a small bowl add ¼ cup sugar and 1 tbsp cinnamon. Mix together. Cover churros with sugar mix. Cut a few smaller pieces of churros. Set aside. These will go into ice cream.

In medium sauce pan over medium low heat, add both cans of coconut milk. Allow coconut milk to melt together. Slowly whisk in remaining amount of sugar. Allow sugar to melt. Then add remaining amount of cinnamon. Turn off heat, add vanilla extract. Let batter cool down to room temperature.

Prepare your ice cream maker. Follow your ice cream maker's instructions. Once your ice cream is ready, prepare to layer into a container. Add about 1 -2 inches of ice cream then a layer of churro pieces, and cinnamon sugar mix. Do this until container is full. Let ice cream sit in the freezer for at least an hour!

Enjoy on a cone or in a bowl!