

The Everyday Coconut Yogurt Ice Cream

Prep 10 min | Chill 2 hr | Total 2 hr 35 min | Makes About 1 quart (8 servings)

INGREDIENTS	
1	(13.5-ounce) can full-fat coconut milk or coconut cream
1 cup	plain or vanilla coconut yogurt
1/3 to 1/2 cup	maple syrup, honey, granulated sugar, or allulose
1 to 1 1/2 teaspoons	vanilla bean paste (use about 1 teaspoon with vanilla yogurt or up to 1 1/2 teaspoons for a stronger vanilla flavor)
Pinch	fine salt
1/2 teaspoon	xanthan gum, optional
1 tablespoon	vodka, light corn syrup, or additional honey, optional, for a softer texture

DIRECTIONS	
01	Add the coconut milk or coconut cream, coconut yogurt, sweetener, vanilla bean paste, salt, and any optional texture ingredients to a blender. Blend until completely smooth. You can also whisk everything thoroughly in a large bowl.
02	Cover and refrigerate the ice cream base for 2 to 4 hours, until thoroughly chilled.
03	Pour the cold base into your ice cream maker and churn according to the manufacturer's directions, usually 20 to 25 minutes.
04	Serve immediately for a soft-serve texture. For firmer, scoopable ice cream, transfer it to a shallow airtight container and freeze for 2 to 3 hours before serving.