

# Vegan Maple Almond Ice Cream

## Ingredients:

### Ice cream:

- 2 cups oat milk
- $\frac{1}{2}$  cup almond butter
- $\frac{1}{3}$  cup maple syrup
- 2 tsp vanilla extract
- $\frac{1}{2}$  tsp sea salt

### Toppings:

- Saltine Cracker Toffee Crumbles
- Paradise Candied Fruit Candied Red Cherries

## Directions:

In a large bowl, add all of the ingredients and whisk until well combined.

Carefully transfer the mixture to ice cube trays. Freeze for 8 hours or overnight.

Remove from freezer and add the cubes to a high speed blender, like a Ninja or Vitamix.

Blend the cubes on high or using the ice cream setting and blend until smooth. Use the tamper to ensure even blending. Serve straight from the blender or transfer to an airtight container and freeze for 30 minutes to 1 hour for a firmer texture.

**Note:** Since there is a lack of preservatives, it is best to serve homemade ice cream the day it is made. However, it can be stored in an airtight container for up to a month and thawed before serving.

A recipe from Adam Fisher of <https://www.labeardedlady.com/>.

