



Blackberry Basil Coconut Ice Cream

Ingredients

2-1/2 cups (about 12.5 ounces) blackberries, washed and drained
1 (13.5 oz) can unsweetened coconut milk
1 (13.5 oz) can unsweetened coconut cream
3/4 cup granulated sugar (or substitute brown sugar)*
1/3 cup fresh basil
2 tablespoons light corn syrup
1 tablespoon coconut oil
1 tablespoon vodka (optional, but helps keep ice cream soft)

Instructions

Heat the coconut cream, coconut milk, sugar, basil, corn syrup, and coconut oil in a medium-sized saucepan over medium heat. Stir frequently. Once the mixture comes to a simmer, remove from heat and allow it to cool for 20 minutes.

While the coconut mixture cooks, purée the blackberries in a high-speed blender until completely smooth.** If you don't have a high-speed blender, strain the seeds from the purée using a fine-mesh sieve. Keep the puréed blackberries in the blender and set aside.

Once the coconut mixture has steeped, remove the basil leaves. Discard all but a few leaves of the cooked basil.

Add the reserved basil leaves to the blender. Purée at high speed until completely smooth. Add the coconut mixture and vodka, then blend on low until combined.

Place the blackberry ice cream base in the refrigerator for 4 hours or overnight to chill thoroughly. You can keep it in the blender jar if desired.

Once the blackberry mixture is chilled, add it to your prepared ice cream maker, following the manufacturer's instructions.

Churn until the mixture reaches soft-serve consistency, about 20 to 30 minutes, then transfer to an airtight container and cover with plastic wrap before adding the lid. Freeze for 2 hours before serving.

Notes

Be sure to use full-fat coconut milk.

*You can substitute brown sugar, which will provide a richer, caramel flavor. However, the color of the ice cream will more resemble a light chocolate.

**Even with a high-speed blender, there will still be some small parts of seeds left. They didn't impede the enjoyment of the ice cream, but if you want completely smooth ice cream, strain the blackberries once puréed.