



**ANNA'S
CHOCOLATE HAZELNUT ICE CREAM**

INGREDIENTS

1/2 cup cashew butter

8 oz dates (about 12)

1/2 cup whole hazelnuts

1/2 cup cocoa powder (I use fermented cocoa powder since I find that it's easier to digest)

3 cups almond milk

tools:

ice cream maker

food processor / high-speed mixer or blender, lidded container

INSTRUCTIONS

Place the lidded container into the freezer.

Add the hazelnuts to a small rimmed baking sheet and roast at 350° F / 180° C for 10 to 15 minutes until golden brown and skins start cracking. Remove from the oven and rub the hazelnuts with a kitchen towel or paper towel to remove the skins. Set aside and let cool.

Cut the dates lengthwise and remove the pits.

Add the dates, cashew butter, cocoa powder, hazelnuts, and almond milk to a food processor, high speed mixer, or blender. Blend until smooth and well combined.

Add the mixture to an ice cream maker and use according to the instructions. Add the ice cream to the lidded container and freeze for at least two more hours.

You can serve the ice cream with my grain-free breakfast waffles, crêpes, grain free peach & berry cobbler, or super fluffy breakfast pancakes.

Guten Appetit!