

# PureWow.



## Bing Cherry Ice Cream

*Recipe adapted from "The Spunky Coconut Dairy-Free Ice Cream" by Kelly V. Brozyna (Apidae Press)*

Makes 1 quart

- 1 cup pitted bing cherries
- 1½ cups coconut milk (canned, full fat)
- 1 cup cashew milk or hemp milk
- ½ cup honey or agave nectar
- 1 teaspoon fresh lemon juice
- 1 teaspoon vanilla extract
- ¼ teaspoon amaretto extract (preferably Olive Nation brand)
- ½ teaspoon guar gum

1. Add all ingredients to a high-power blender or food processor. Puree until creamy and smooth.
2. Freeze for about an hour or refrigerate until cold.
3. Pour into ice-cream machine and process according to manufacturer's instructions.
4. Eat straight from the ice-cream machine or freeze until hard for pretty scoops.

*Optional:* Add another cup of finely chopped pitted cherries when the ice cream has a soft-serve consistency.