

VEGAN VANILLA SPRINKLE ICE CREAM

THIS RECIPE IS FUN AND EASY
— BUT NOT FOR PUPS



INGREDIENTS:

1 CAN FULL FAT COCONUT MILK
1 CAN VEGAN CONDENSED MILK OR
SWEETENED OAT MILK
2 TABLESPOONS CERTIFIED ORGANIC
SUGAR
1 TABLESPOON VANILLA EXTRACT
RAINBOW SPRINKLES (OPTIONAL)

UTENSILS:

1 QUART SIZE ZIPLOCK BAG
2-GALLON SIZE ZIPLOCK BAGS
6 CUPS OF ICE CUBES
½ CUP KOSHER SALT
MEASURING CUP/ GLASS

- 1 PLACE ONE OF THE QUART BAGS EITHER IN AN EMPTY MEASURING CUP OR GLASS AND FOLD THE OPENING OVER THE RIM TO HOLD IT IN PLACE
- 2 POUR THE COCONUT MILK AND CONDENSED/OAT MILK INTO THE BAG THEN ADD THE SUGAR, VANILLA AND SPRINKLES
- 3 SQUEEZE OUT AS MUCH AIR FROM THE BAG AS POSSIBLE AND ZIPLOCK IT CLOSED
- 4 PLACE THE BAG WITH THE MIXTURE INTO THE SECOND QUART SIZED ZIPLOCK BAG AND REMOVE AS MUCH AIR AND CLOSE THE SECOND ZIPLOCK BAG
- 5 PLACE THE BAGS INTO THE QUART BAG AND ADD THE ICE AND SALT THEN SEAL THE QUART BAG
- 6 SHAKE THE BAG FOR 10- 15 MINUTES, MOVING THE MIXTURE AROUND SO IT FREEZES EVENLY
- 7 ONCE IT IS SOLID, YOU CAN ENJOY OR FREEZE TO MAKE IT FIRMER.