

# VEGAN DOUBLE CHOCOLATE ICE CREAM

## Ingredients

- 3 T cacao powder
- 2/3 cup sugar
- 1 1/2 cup almond milk
- 1/2 tsp vanilla
- 2 tsp potato starch
- 1/4 c. vegan chocolate chips or cacao nibs

## Directions

- Mix 1/2 cup almond milk with the potato starch and set aside.
- Heat cacao in a 2 quart pot with the sugar and 1 cup of the almond milk. Whisk constantly until it boils and then simmer for about 3 minutes.
- Add the vanilla and the potato starch/almond milk mixture and let it thicken for a few minutes.
- Remove from heat and pour into a shallow dish. I use a plastic Tupperware dish but a glass dish is probably best. Put it in the fridge to cool for about half an hour.
- Stir in the vegan chocolate chips or cacao nibs and place in the freezer uncovered for 1 hour.
- With a metal spoon, stir the ice cream to get it off the sides of the dish and to mix up the wet parts with the frozen parts. Repeat this process in another hour until nice and creamy.
- Let ice cream sit out for a few minutes to soften before serving. Enjoy!

Makes about 8 servings (1/4 cup servings)