

Vegan Dark Chocolate Almond Ice Cream

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-chocolate-almond-ice-cream-recipe>

Ingredients:

- 13 1/2 ounces full-fat canned coconut milk
- 1/4 cup unsweetened cocoa powder
- 1/4 cup pure maple syrup
- 1 teaspoon unsulphured molasses optional-but aids in the dark chocolate flavor
- 3 1/8 ounces chocolate bar
- 70 cacao
- 1/2 teaspoon vanilla extract
- 1/8 teaspoon fine sea salt
- 1/4 cup chocolate covered almonds dark, chopped

Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 37 grams
3. Cholesterol: 5 milligrams
4. Fat: 30 grams
5. Fiber: 4 grams
6. Protein: 5 grams
7. SaturatedFat: 25 grams
8. Sodium: 110 milligrams
9. Sugar: 28 grams

Thank you for visiting our website. Hope you enjoy Vegan Dark Chocolate Almond Ice Cream above. You can see more 17 swiss chocolate almond ice cream recipe Get cooking and enjoy! to get more great cooking ideas.