## VEGAN ICECREAM

1 can coconut milk
1/2 c cashews, raw
$2 / 3$ c honey (quality and flavor of honey will impact overall taste!)
2 tsp vanilla
$1 / 2$ tsp salt
$1 / 2$ tsp guar gum

Enough ice cubes to bring mixture to $51 / 2$ cups. Blend all ingredients except ice cubes until very smooth. Add ice cubes and blend again. Pour mixture into ice cream maker following manufacturer's directions.

## Variations:

Butter Pecan - add 1 tsp butterscotch flavoring \& $1 / 2 \mathrm{c}$ chopped pecans Mint \& chip - 1 tsp peppermint flavoring \& $1 / 2$ c carob chips Strawberry - instead of ice use frozen strawberries \& 2 tsp strawberry flavoring

Carob-1/4 c carob powder, 1 TBSP coffee substitute, 1 tsp maple flavoring
Sorbet - in place of water add fruit concentrate juices with pineapple chunks or other fruit

From the Ritchen of Melinda Harris

