

Creamy Coconut Ice Cream



Ingredients

One 13-oz. can full-fat coconut milk, refrigerated

1/4 cup (or more) light coconut milk

1/4 cup light agave nectar

1/2 tsp. coconut extract

1/2 tsp. vanilla extract

Pinch of salt

Coconut shells (optional)

Fresh mint for garnish

Directions

Put the chilled coconut milk, light coconut milk, agave nectar, extracts, and salt into a blender.

Mix until smooth and creamy, adding a little more light coconut milk, if needed. Place the mixture into an ice cream maker and process according to the manufacturer's instructions. Freeze until ready to serve. Scoop into a dish or serve in coconut shells. Garnish with fresh mint.

