



A blog by California Giant Berry Farms



Prep Time

20 Mins



Total Time

2 Hours 20
Mins



Servings

8



Calories
per serving

173

Guilt-Free Blackberry Ice Cream Infused with Vanilla and Lavender

Ingredients

- 3 cups fresh California Giant blackberries
- 2 cans chilled, full-fat coconut milk, liquid drained
- ½ cup maple syrup
- 1 teaspoon vanilla
- ½ - 1 teaspoon lavender extract (depending on how strong you want the lavender!)
- Dash of salt

Instructions

In a food processor, puree blackberries. Strain through a sieve to remove seeds (I could not find my sieve, so I kept the seeds in the mixture. It still turned out delicious!).

In a large bowl, using a handheld mixer, whip coconut milk into a whipped cream consistency. Add the blackberries, maple syrup, vanilla, lavender extract and salt. Continue whipping until combined.

Transfer mixture to a metal loaf-baking pan. Freeze for at least two hours.

