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Dawley Farm Village
at the Roundabout
cooksbakersonline.com

Easy Mango Coconut Ice Cream

Makes about 1 quart

Homemade ice cream is simply the best -- no preservatives and just a few, quality ingredients! Made fresh, your own ice cream is just that, fresh and delicious! This easy mango and coconut ice cream is smooth, creamy, and bursting with tropical flavors—perfect for a sweet, refreshing treat this summer!

Ingredients:

1 can coconut cream (or only the thick parts of 2 cans of chilled coconut milk)
1-1/2 lbs frozen mango cubes
1/2 cup sugar
1 tablespoon lime juice
1/2 teaspoon vanilla extract

Directions:

1. Place the coconut cream and frozen mango, in a high speed blender. Add the sugar, lime juice, and vanilla extract to the blender, and blend until combined and smooth.
2. Use the blender tamper to move the mango chunks around for easier and complete blending.
3. Taste the mixture and adjust the sweetness if needed. Add a bit more sugar if the mangoes are not very sweet. The mixture should be slightly sweeter than desired since freezing will mute the sweetness.
4. Once the mixture is well blended, you may enjoy it as a “soft serve” texture right away.
5. Or, freeze to set into a scoopable treat. Transfer the ice cream into a lidded, freezer-safe container. Smooth the top and press a piece of plastic wrap against the surface to prevent ice crystals from forming. Freeze for at least 4 hours, or until firm.
6. Let the ice cream sit at room temperature for a few minutes before scooping for easier serving. Enjoy the rich, refreshing, tropical flavors of mango and coconut!