



Mango Ice Cream (vegan, gluten free, soy free, sugar free)

Ingredients:

- 2 small fresh mango
- ¼ cup refrigerated coconut milk

Instructions:

1. Cube the mango – without the peel of course.
2. Freeze in closed container for at least 5 hours or overnight.
3. Place the frozen mango into a food processor and mix on high until the mixture is pureed.
4. Now add the cold coconut milk just a little bit at a time until the mixture looks like – well – ice cream! (Don't worry if you add too much coconut milk – the worst case scenario is it turns into delicious milkshakes 😊.)
5. B'taavon!