

Coconut Peach Ice Cream

- ✓ 3 cups coconut milk
- ✓ 2 cups diced fresh peaches
- ✓ 6 Tbs. agave nectar
- ✓ $\frac{1}{8}$ tsp. fine sea salt
- ✓ 2 Tbs. arrowroot powder

Nothing says summer like peaches and coconuts. Try this ice cream when it's hot and muggy out. Or put on some surf tunes and serve it at a summer party in the middle of winter. Either way, it's yum!

1. In a small cup, mix $\frac{1}{4}$ cup of the coconut milk with the arrowroot to make a slurry. In a medium saucepan over medium heat, combine the remaining coconut milk, agave nectar, and salt with the coconut milk slurry. Warm until starting to thicken, 2–3 minutes.
2. Transfer to the refrigerator until completely cold.
3. Pour cold mixture into an ice cream maker and freeze until creamy, 25–30 minutes. Add the peaches during the last minute of freezing. Transfer to an airtight container and place in a freezer until firm, about 2 hours.