



Dessert by: **Shilpa Deshmukh**

Dessert Recipe: **Dairy-Free Chikoo Ice Cream**

Ingredients

400 ml coconut milk
2 tsp corn flour
2 1/2 tsp sugar (powdered/ icing sugar)
1 tsp vanilla essence
2 ripe chikoos

Instructions

- Pour the coconut milk in a saucepan and gently warm it.
- Put 4 tsp milk in a small bowl, add the corn flour to this and make a slurry.
- Pour this slurry back in the saucepan and gently keep heating and stirring.
- Stir in the sugar. Stir over gentle heat and do not let this mixture boil.
- Continue for about 6 to 8 minutes till it gets a custard-like consistency.
- Remove from the heat and let cool.
- Add in the vanilla essence.
- Mash the chikoo into a chunky pulp and mix into the coconut custard.
- Pour into a container with a lid and keep it in the freezer for about 6 hours, or till set.
- Scoop out and enjoy.

Recipe Source: **Original** (<http://asweetveganworld.blogspot.com>)