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PREP: 1 hour + 3 hours freeze
COOK:
SERVES: 8

Blueberry, Maple & Vanilla Bean Ice Cream

This bright and fruity vegan ice "cream" is the perfect treat for a hot summer day! A big thank you to the lovely Jade from Panaceas Pantry for developing this recipe for us! "The perfect summer dessert, and the most delicious combination of flavours - homemade ice-cream is, in my opinion, so much better than store bought, and it is pretty easy to perfect. I have paired seasonal blueberries with Queen Pure Maple Syrup and Queen Vanilla to create this refined sugar free ice-cream, and you can find all the variations over on my blog (including steps if you don't have a ice cream maker, or prefer it in popsicle form)."

Ingredients

2 cups fresh or frozen blueberries
½ cup Queen Pure Maple Syrup
2 tsp fresh lemon juice
1 cup raw cashews, soaked for 3 hours
2 x 400mL cans full-fat coconut cream
1 tbsp (15mL) Queen Celebrating 120 Years Master Blend Pure Vanilla Extract
1 tbsp vodka (optional; see note)
¼ tsp salt

Method

STEP 1

The night before, prepare your ice-cream maker by placing in the freezer, and add the canned coconut cream to the fridge.

STEP 2

The next day, drain cashews, and rinse well. Add cashews to a blender along with the remaining ingredients, and blend until smooth and uniform. Transfer the mixture to a large bowl, and set in the freezer for 30 minutes.

STEP 3

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Ingredients

Queen Unicorn Confetti Sprinkles

Method

Pour chilled ice-cream mixture into your ice-cream maker, and churn for 45 minutes (or follow the manufacturer instructions). At this stage, you will have what looks like soft serve ice-cream (and you can definitely serve it at this point).

STEP 4

Add Unicorn Confetti, and allow to churn for a further few minutes, until incorporated, then transfer the ice-cream to a 2L capacity metal ice-cream tin (or loaf tin). Cover the top of the ice cream firmly with baking paper or a re-purposed, food-safe plastic bag, taking care to seal the ice-cream well to avoid ice crystals from forming. Freeze for 3 hours, then serve up in waffle cones or a bowl.

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