

# Better Vegan Chocolate Ice Cream

Source: Better Vegan Category: Vegan Desserts

Prep Time: 10 min Chill time: 1-2 hrs Churn Time: 20 min

Total Time: 1-2 hrs 30 min Makes about 5 cups

*Contains caffeine*

*Sugar-Free option available (see notes)*



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Recipe Link:

<https://www.betterveganrecipes.com/better-vegan-chocolate-ice-cream>

## Ingredients:

1 cup unsweetened almond milk  
1/2 cup maple syrup  
Pinch of salt  
2 cups unsweetened full-fat coconut milk from the can  
1/2 Tbsp. pure vanilla extract  
1/2 tsp. xanthan gum  
3/4 cup raw cacao powder

## Instructions:

1. Put all the ingredients to the blender and blend until smooth. The mixture will thicken and will resemble the consistency of thin yogurt.
2. Transfer the mixture to a medium bowl, cover with plastic wrap and refrigerate 1-2 hours or overnight.
3. Turn on the ice cream maker; pour the mixture into the ice cream maker and let mix until thickened, about 15 to 20 minutes. Follow your ice cream maker's manufacturer instructions for precise timing and process (I use Cuisinart ICE-21).  
The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours.

## Notes:

When left in freezer overnight, the ice cream will freeze pretty hard. Remove from freezer about 15 minutes before serving.

You can use any topping you like or add nuts, fruits, etc. at the end of churning.

You can easily make this ice cream sugar-free by substituting maple syrup with stevia. Start with about 20 drops of liquid stevia, then adjust to taste.

## Equipment needed:

Ice Cream maker

Serving suggestion:

Best served on its own or paired with [Better Vegan Vanilla Ice Cream](#).