

Chocolate Mousse Ice Cream Froyo

PREP:
5 Minutes

MAKES:
4 Servings

FREEZE TIME:
24 Hours

BEST WITHIN:
2 Weeks

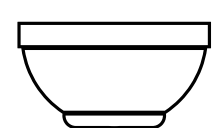
PROGRAM TIME:
6 Minutes



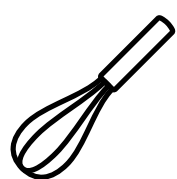
INGREDIENTS:

- 4 oz Coconut Cult Chocolate Mousse
- $\frac{3}{4}$ cup full-fat canned coconut cream
- 1 tablespoon organic maple syrup
- 1 tablespoon unsweetened cocoa powder
- $\frac{1}{2}$ teaspoon vanilla extract
- Tiny pinch of sea salt

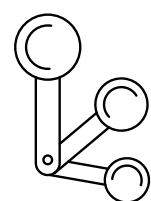
TOOLS NEEDED:



Large Bowl



Whisk



Measuring
cups/spoons

DIRECTIONS:

1. In a large bowl, whisk together the Coconut Cult yogurt, coconut cream, maple syrup, cocoa powder, and vanilla extract and sea salt until smooth and the cocoa powder is fully incorporated.
2. Make sure pint base is closed. Pour mixture into an empty Swirl Pint. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Place Swirl Pint in outer bowl, install Creamerizer™ Paddle onto outer bowl lid, and lock the lid assembly on the outer bowl. Slide bowl assembly onto motor base and twist the handle right to raise the platform and lock in place.
4. Select ICE CREAM.
5. When processing is complete, hold the release button to the left of the outer bowl, twist bowl handle, then pull away from unit to remove the pint from outer bowl. Scoop into a chilled bowl or cone and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the froyo may look crumbly. If this occurs select *RE-SPIN* to process the mixture a little more until smooth prior to dispensing.