**No-Churn Chocolate Coconut Milk Ice Cream {Paleo & Vegan}**

### Ingredients

* 2-14 oz [cans full fat coconut milk](http://amzn.to/2wTGCO3) I highly recommend Thai Kitchen!
* 1/2 cup [plus 1 Tbsp raw cacao powder](http://amzn.to/2vGmFpG) sifted (unsweetened cocoa powder is fine too)
* 1 tbsp [tapioca starch\*](http://amzn.to/2wjvUPA)
* 3/4 cup [pure maple syrup](https://amzn.to/2EpEYmR)
* 1/8 tsp [sea salt](https://amzn.to/2N3qwWo)
* 1 Tbsp [pure vanilla extract](https://amzn.to/2kNqXI6)
* 6 Tbsp creamy almond butter unsalted (or any creamy unsalted nut butter)

### Instructions

1. In a medium saucepan, whisk together the coconut milk with the cacao powder, tapioca\*, and maple syrup. Heat the mixture over medium heat and cook while stirring with the whisk for about 5-10 minutes until the mixture just begins to bubble. Remove from heat, then whisk in the almond butter, vanilla and sea salt until fully combined and smooth.
2. Allow the mixture to cool at room temperature for about 20 minutes, stirring. A film might begin to form on top - this is normal, simply whisk to blend it away.
3. Transfer the mixture to a [medium loaf pan](http://amzn.to/2smoNBd) (I used an 8.5 x 4.5} and cover the top with plastic wrap so the plastic is in full contact with the mixture. Wrap again tightly with aluminum foil and place in the freezer, freeze 6 hours or overnight.\*\*
4. As with most homemade no-churn ice creams, once fully frozen, you will need to allow it to thaw on the countertop for 15-30 minutes prior to scooping. Enjoy!

### Recipe Notes

\*This thickens the chocolate mixture and adds creaminess to the final product, however, it can be omitted if you prefer.
\*\*For even freezing and a creamier finish, I recommend gently stirring your ice cream twice while it's freezing - after 2 and 4 hours. However, it will still be good even if you simply let it freeze overnight without touching it.