

# Better Vegan Chocolate Ice Cream With Almonds, Cacao Nibs And Black Sea Salt



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Recipe Link:

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

Source: Better Vegan Category: Vegan Desserts  
Prep Time: 10 min Chill time: 1-2 hrs Churn Time: 15-20 min  
Total Time: 1-2 hrs 30 min Makes about 5 cups

*Contains caffeine*

*Sugar-Free option available (see notes)*

*Gluten Free | Refined Sugar Free*

## Ingredients:

- 1 cup unsweetened almond milk
- 1/3 cup maple syrup
- 1/3 cup raw coconut nectar plus more for garnish
- Pinch of pink Himalayan salt
- 2 cups unsweetened full-fat coconut milk from the can
- 1/2 Tbsp. pure vanilla extract
- 1 tsp. xanthan gum
- 3/4 cup raw cacao powder
- 1/2+/- tsp. black sea salt plus more for garnish (see notes)
- 2 Tbsp. toasted almonds, finely chopped, plus more for garnish
- 2 Tbsp. raw cacao nibs plus more for garnish

## Instructions:

1. Put almond milk, coconut milk, maple syrup, 1/3 cup of raw coconut nectar, pink Himalayan salt, vanilla, xanthan gum and cacao powder into a blender and blend until smooth. The mixture will thicken and will resemble the consistency of yogurt.
2. Transfer the mixture to a medium bowl, cover with plastic wrap and refrigerate 1-2 hours or overnight. Place 1/2 tsp. black sea salt, 2 Tbsp. toasted almonds and 2 Tbsp. raw cacao nibs in a small bowl, cover with plastic wrap and chill for the same time as the mixture.
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). In the last minute of churning add chilled salt, almonds and cacao nibs, so they are just incorporated and evenly distributed. Do not over-mix, as the salt will melt. Ice cream will have a soft, creamy texture. Transfer the ice cream to an airtight container and place in freezer for several hours or overnight.

4. To serve place one or two scoops in a small bowl, drizzle lightly with coconut nectar and top with almonds, cacao nibs and a pinch of black sea salt.

### Notes:

When left in freezer overnight, the ice cream may freeze pretty hard, depending on your freezer temperature. Check it 15 minutes before serving. If it is too hard, remove from freezer about 10-15 minutes before serving.

You may use more or less salt depending on your taste preferences. If you usually do not use a lot of salt, start with 1/4 tsp. and adjust with your next batch. If you would like it saltier, add a little more salt on the topping. Feel free to experiment and adjust to your own taste.

You can easily make this ice cream sugar-free by substituting maple syrup and coconut nectar with stevia. Start with about 20 drops of liquid stevia, then adjust to taste. Keep in mind though that the ice cream will not be as creamy once you take out liquid sugar.

\* From the article [\*Cacao: 5 Little Known Benefits of this Amazonian Superfood.\*](#)

### Equipment needed:

Blender  
Ice Cream maker

### Serving suggestion:

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