

VEGAN PEACH ICE CREAM

Adapted from [Feeding Andy](#)



INGREDIENTS

1-1/3 lbs ripe peaches; peeled, pitted and coarsely chopped

1 peach; peeled, pitted and finely chopped

1/2 cup water

2Tbs. SweetLeaf Sugar Leaf stevia/sugar replacement)

1 single-serve container of So Delicious Vanilla Almond Milk Greek Yogurt

1/2 cup So Delicious Coconut Milk Creamer

1/2 cup non-dairy milk

1/2 teaspoon vanilla

juice from 2 tangerines

Combine the coarsely chopped peaches and water in a medium nonreactive saucepan. Cover and cook over medium heat, stirring occasionally, until peaches are soft and cooked through, about 10 minutes. Remove pan from heat. Mix in SweetLeaf Sugar Leaf stevia, and set aside to cool to room temperature (or speed-up the cooling process with an ice bath).

Add the cooked peach mixture to your high speed blender with yogurt, cream, milk, vanilla, and tangerine juice. Process until smooth. add the finely chopped raw peach and blend VERY briefly so some chunks of peach remain. Chill thoroughly in refrigerator, about 6-8 hours (or speed-up the process once again by pouring the mixture into a glass jar and cooling it in an ice bath). Once chilled, transfer to ice cream maker and freeze according to manufacturer's instructions.

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