



## Crazy for Coconut Ice Cream

For years I was a store manager at several well-known ice cream shops and ice cream has a soft spot in my heart. It is a treat that young, old and everyone in between loves. Flavors are endless including the sauces and toppings. The combinations are endless when it comes to ice cream. We took our signature infused vanilla ice cream and created this Crazy for Coconut Ice Cream. Splendid in all its coconut glory and creaminess, the great part is no expensive ice cream makers or other equipment is needed to make this infused ice cream recipe.

This recipe requires you to use Sammy-Cream, our signature infused heavy whipping cream. The Sammy-Cream recipe can be found in our recipe section and will want to create that first before proceeding with this recipe.

Prep Time: 15 Minutes    Resting Time: 12 Hours    Servings: 10



Pictured: Crazy Delicious 420 Coconut Ice Cream

### Ingredients

- 1 ½ Cup Sammy-Cream (Cold)
- ¾ Cup Confectioner's Sugar
- 1 Teaspoon Vanilla Extract
- 2 Cups Coconut Milk (Full Fat, Cold)
- ½ Can Sweetened Condensed Milk (Cold) 400 Grams
- 1/2 Teaspoon Coconut Extract
- ½ Dry Shredded Coconut

### Instructions

-In a big bowl add cold Sammy-Cream, confectioner's sugar, and vanilla extract. -Using a hand mixer whip Sammy-Cream until it has doubled in volume and have stiff peaks-In another bowl add coconut milk, sweetened condensed milk, and coconut extract – mix everything really well.





- Take a couple of scoops of cream and fold into the coconut milk – condensed milk mixture. This step will aerate the mixture.
- In two batches pour coconut milk mixture to whipped cream.
- Using a spatula fold until it is fully incorporated.
- Make sure to fold gradually to retain as much air as possible.
- Pour the mixture | to a rectangular shallow container.
- Place a piece of cling wrap or baking paper on the surface and press gently.
- Cover the container tightly with lid, cling wrap, or foil.



Pictured: Ice Cream Prior to Freezing

- Freeze for at least 8 hours or preferably overnight.
  - Before serving, remove the wrap from the surface.-
- Let the ice cream rest for 5 minutes before you scoop and serve.

### \*\*Let's Get Baked Tip\*\*

- By Keeping all the liquid ingredients cold, the ice cream freezes comparatively quickly.
- Coconut extract has quite an intense flavor, so  $1/8$  -  $1/4$  teaspoon is a decent amount to enhance the coconut flavor



## Nutrition Information

Serving: 50 grams

Carbohydrates: 29 grams

Fat: 28 grams

Cholesterol: 56 milligrams

Potassium: 225 milligrams

Sugar: 26 grams

Vitamin C: 1.2 milligrams

Iron: 1.7 milligrams

Calories: 366 kcal

Protein: 4 grams

Saturated Fat: 21 grams

Sodium: 47 milligrams

Fiber: 1 gram

Vitamin A: 580 IU

Calcium: 89 milligrams

Store Crazy 420 Coconut Ice Cream in an airtight container. Be sure to label the container with edible information so as not to get in the wrong hands of unsuspecting individuals such as: kids, elderly, or pets. I recommend freezing in a freezer storage food container and will keep their potency up to 6 months. Please be aware the effects with

Sammy-Butter may be felt from 10 minutes to 45 minutes, and last as long as 6-8 hours, or longer. Remember to start low and go slow!

We hope you enjoy this Sammy's Place 420 Signature recipe. Please feel free to drop us a comment or email us at [Amy@sammysplace420.org](mailto:Amy@sammysplace420.org) on any questions or thoughts you may have. Please feel free to include pictures as we would love to hear from you. We value your feedback and strive to satisfy all our Sammy's Place 420 visitors.

Thank you for visiting [www.sammysplace420.org](http://www.sammysplace420.org) we appreciate you and your support. Have a blessed day and all of us from Sammy's Place 420.



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