

Coconut Milk Ice Cream

For a chunky version of this refreshing ice cream, stir a cup of chopped peaches or strawberries into the coconut mixture before transferring it to the ice cream machine for freezing.

Ingredients

4 egg yolks 1/2 cup sugar

1 (13.5- ounce) can light coconut milk 1 (13.5- ounce) can regular coconut milk 2 teaspoons vanilla extract

In a large bowl, whisk yolks and sugar together until pale yellow, 1 to 2 minutes. Add light and regular coconut milk and whisk again until well combined. Transfer coconut mixture to a medium pot and cook over medium heat, stirring constantly, until just thickened and mixture coats the back of a spoon, 8 to 10 minutes. Be sure not to let the mixture boil. Remove pot from the heat and stir in vanilla. Transfer contents of pot to a bowl and chill until cold. Process mixture in an ice cream maker according to manufacturer's instructions then transfer to a container with a lid and freeze until firm, about 2 hours more.