



MOCHA ICE CREAM (STARBUCKS COPYCAT)

Ingredients

- 1 heaping cup whole raw cashews (5 oz, 142g)
- 1 1/2 cups unsweetened almond milk
- 1/4 cup + 2 tablespoons cocoa powder
- 1/2 cup + 2 tablespoons organic coconut palm sugar (gives a richer flavor than regular sugar)
- 2 tablespoons raw agave (helps with the texture by preventing ice crystals)
- 1 teaspoon vanilla extract
- 2 teaspoons finely ground instant espresso (adjust to your preference depending on how strong you want it, or omit for a chocolate flavor)
- 1/8 teaspoon fine sea salt

Directions:

1. Add all of the ingredients to a power blender, such as a Vitamix, and blend for a couple of minutes on the highest setting until completely creamy and smooth. If you do not have a power blender, soak the cashews for 5-6 hours first in a bowl covered with room temperature water. Drain and rinse them and pat them dry. Add to your blender with the remaining ingredients.
2. After you have gotten it completely smooth, taste and add any more espresso if desired.
3. Pour the mixture into your ice cream maker and churn until firm and a soft serve consistency forms. Place in the freezer in an airtight container for a couple of hours to harden before eating.

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