

# Moringa Ice Cream



## Instructions:

1. Put all the ingredients together in a large bowl, use a hand mixer or electric in slow speed about 2-3 minutes until the sugar dissolves.
2. Pour the mixture into the Ice Cream Maker for 20- 25 minutes.
3. The Ice Cream should have a soft creamy texture.
4. Put the Ice Cream to an airtight container and place in the freezer for 2 hrs or overnight.

## Ingredients:

- 1 ½ c Almonds Breeze/Cashew Creamy Milk (unsweet)
- 1 c Sugar
- 3 c Heavy Cream
- 1 ½ Tbsp Vanilla
- 1 Tbsp Moringa Powder
- 2 Tbsp Honey



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