

# Strawberry Magnolia Spice Ice Cream

## Ingredients

- 1 ½ cups plant-based milk (preferably oat or soy)
- 1 packed cup magnolia petals
- 1 cup raw cashews, softened
- 1 ½ cup strawberries, fresh or frozen, hulled
- ¾ cup granulated sugar
- 2 tbsp. neutral-flavored oil (coconut or vegetable are good choices)
- ¼ tsp. cinnamon
- Pinch of salt

## Steps

1. Before starting, make sure your ice cream bowl is frozen per the instructions on your ice cream machine. You will also want to soften your cashews by either soaking them overnight or boiling for 15 minutes.
2. Add your magnolia petals to a saucepan with the plant-based milk. Bring up to a boil, turn off the heat, and allow to cool. Add the milk with the petals to a blender with the remaining ingredients. Blend until completely smooth. Allow to cool in the fridge until evenly chilled.
3. Churn according to the directions on your ice cream maker. Once complete, transfer to an airtight container and place in the freezer to finish setting. Before serving, either allow to sit out for 15 minutes to soften, or microwave for 15 seconds on high.

