

Pistachio Carob Chip Vegan Ice Cream

Ingredients

- 1 cup shelled pistachios
- 2 cups oat milk
- ½ cup granulated sugar
- ¼ cup coconut or vegetable oil
- 2 tsp. rosewater (optional)
- ½ cup carob chips

Steps

1. Before starting, make sure your ice cream bowl is frozen per the instructions on your ice cream machine.
2. Add the pistachios, oat milk, sugar, vegetable oil, and rosewater to a blender. 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 relatively thickened, add the carob chips and allow to be incorporated. When fully churned transfer to an airtight container and place in the freezer to finish setting. For easier serving either allow to sit out for 15 minutes to soften, or microwave for 15 seconds on high.

