

Camel Milk Recipes: Chocolate Chip Cookie Dough Ice Cream



Creamy vanilla ice cream studded with delicious cookie dough pieces makes a great dessert for nearly any occasion. Our version is just as scrumptious, but is gluten-free and made with nutrient-rich camel milk.

The ice cream has a mild yet delicious flavor from the camel milk, enhanced with vanilla and maple syrup. The cookie dough is made with almond flour and coconut oil, both of which are sources of healthy fats.

Mini chocolate chips and vanilla extract add the perfect cookie dough flavor that makes this ice cream nearly indistinguishable from conventional cookie dough ice cream.

It's a lot easier than you would think to whip up homemade cookie dough ice cream.

The dough is simply a mixture of almond flour as the base, maple syrup as the sweetener, coconut oil to hold it together, and vanilla and chocolate chips for

the perfect flavor.

After the dough sets, it gets folded into a very simple yet rich and creamy camel milk vanilla ice cream. You can serve the finished dish immediately or freeze it for a few hours for a firmer texture.

A few extra mini chocolate chips on top would be the perfect garnish.

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Chocolate Chip Cookie Dough Ice Cream



Serves 4-5



Prep 20 mins

Ingredients



Cookie Dough:

1. ¼ cup coconut oil
2. ¼ cup maple syrup
3. 1 teaspoon vanilla extract
4. 1 cup almond flour
5. ⅓ cup mini chocolate chips

Ice Cream:

1. 1 cup camel milk
2. ½ cup maple syrup
3. 1 teaspoon vanilla extract
4. 2 eggs
5. Pinch of salt

Instructions

Cookie Dough:

1. In a mixing bowl, combine the coconut oil, maple syrup, and vanilla

- extract; mix well.
2. Mix in the almond flour and mini chocolate chips
 3. Press into a foil-lined loaf pan.
 4. Freeze until solid.
 5. Cut into small squares.

Ice Cream:

1. In a small saucepan, combine the camel milk, maple syrup, vanilla, eggs, and salt; whisk until well mixed.
2. Heat over medium heat, stirring constantly, until steaming but not boiling.
3. Remove from heat, strain, and chill until cold.
4. Pour ice cream base into an ice cream maker and churn until desired consistency.
5. Fold in cookie dough cubes.
6. Store in an airtight container in the freezer.

Courses Dessert