

Recipe from [ThisVeganGirl.com](http://ThisVeganGirl.com)

# Blueberry Cheesecake Ice Cream

Yield: about 6 cups of ice cream

Prep Time: 1 hour

Churn Time: 30 minutes

Freeze Time: 6+ hours

## INGREDIENTS:

### *For the Cheesecake Ice Cream:*

- two cans of coconut milk, using the coconut cream only
- 1/3 cup raw sugar or coconut sugar
- 2 teaspoons apple cider vinegar
- 2 teaspoons vanilla
- 1/2 teaspoon xanthan gum

- 1/2 teaspoon salt

### *For the Blueberry Swirl:*

- 2 cups blueberries, fresh or thawed
- 3 tablespoons raw sugar or coconut sugar
- 2 tablespoons lemon juice

## Step 1: Prepare the blueberry swirl on the stove.

Place all the blueberry swirl ingredients (blueberries, sugar, and lemon juice) in a pan on the stove. Mix ingredients and set the heat to medium. Stir occasionally. Your blueberries are going to begin to burst from the heat, which is desired. You'll know your blueberry swirl is finished when your blueberries are sitting in their own simmering juices. This process should take around 10 minutes. Place the blueberries in the fridge for an hour to cool.

## Step 2: Blend your ingredients.

In a can of coconut milk, you're likely to find that the coconut cream and the coconut water have separated. This is a good thing for you. For the best results, only use the coconut cream in your ice cream. Using the coconut water in your ice cream will make the ice cream more icy, and we're going for a creamy consistency. You can save the coconut water for later use in smoothies, in another recipe, or to drink on its own. Blend all of the ingredients except for the chocolate chips together in a blender.

## Step 2: Churn the ice cream.

I have a stand mixer with an ice cream bowl attachment. Make sure that you have frozen your bowl overnight before use. Pour the ice cream in the ice cream bowl and immediately begin to churn on the lowest setting for 30 minutes. Add in the chocolate chips after about 10 minutes of churning. After 30 minutes, the consistency should be that of frozen yogurt.

If you don't have a device to churn your ice cream, you're going to have to do it yourself. Churning helps to create air bubbles in your mixture, which prevents the water from becoming blocks of ice in your ice cream. Here are a couple ideas you can try:

- Pour the liquid in ice cube trays, cover with plastic wrap, and freeze. After 45 minutes, take out the ice cube trays, add the blueberries, mix around each cube with a fork, and place it back in the freezer. Do this process 3-4 times every 45 minutes (minus the blueberry part). Freeze for 4 hours. When you're ready for ice cream, take out the amount of cubes you want, place in a blender or food processor, and blend all the cubes together to form your ice cream portion. (Note: this method will leave you with blue ice cream, not swirls.)
- Pour the liquid in a large container, cover with a top or plastic wrap, and freeze. After 45 minutes, take out the container, mix around vigorously with a fork, spoon, or electric hand mixer, add the blueberries and mix gently, and place it back in the freezer. Do this process 3-4 times every 45 minutes (minus the blueberry part). Freeze for 4-6 hours.

## Step 3: Freeze the ice cream for 4-6 hours.

I use a large glass tupperware container with a top for my ice cream. After churning, pour the ice cream into your tupperware container.

It's time to mix in the blueberry swirl. The key here is that you don't fully incorporate the ice cream and the blueberry juice. In order to produce swirls, keep the mixing at a minimum. If you mix too much, you'll have blue ice cream (which isn't terrible, but the swirls are so cool looking). Try to get the swirl throughout the thick cheesecake mixture. Place your container in the freezer for at least 6 hours.

## Step 4: Scoop and eat!

You might find that your ice cream needs to thaw. For emergency situations, I'll place the ice cream in the microwave for 15 seconds at a time to soften it to the perfect scooping consistency. You might want to adjust your freezer temperature.