



FREELY VEGAN

HOLIDAY ICE CREAM RECIPES



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PEPPERMINT COOKIES 'N CREAM, PUMPKIN PIE, HOT COCOA, AND CINNAMON



PEPPERMINT COOKIES N' CREAM

INGREDIENTS

- 1 [Freely Vegan Vanilla "Ice Cream" Mix](#)
- 2 Cans Coconut Milk
- 1/2 tsp Peppermint Extract
- 8 Candy Canes (regular size)
- 12 Chocolate Sandwich Cookies (like Oreos)



DIRECTIONS

1. Add the dry mix to a 3 quart saucepan.
2. Whisk in the coconut milk and peppermint extract.
3. Bring the mixture to a low boil while whisking continuously.
4. Transfer the mixture to a glass bowl. Cover with plastic wrap and allow to cool to room temperature.
5. Chill in the fridge for at least 4 hours (preferably overnight) before freezing in your ice cream maker.
6. Unwrap your candy canes and place them in a ziplock bag. Use a rolling pin to pound them into small pieces. Some of the candy canes will turn to powder and some will stay in chunks. You will use all of it, but you need to separate the powder and tiny bits from the larger pieces. Use a sieve to do this, then set both parts aside for now.
7. Break up the cookies into 1/2 to 3/4 inch pieces, and place them in the freezer.
8. Freeze your ice cream according to the directions for your ice cream maker.
9. Once your ice cream starts to thicken, but while it is still moving well, add your reserved powdered candy cane and tiny bits, and let them mix in.
10. When your ice cream has finished churning, layer the ice cream, reserved candy cane pieces, and cookie pieces in a container with an airtight lid, then let your ice cream harden in the freezer for several hours before serving.



PUMPKIN PIE

INGREDIENTS

- 1 Freely Vegan Vanilla "Ice Cream" Mix
- 2 tsp Pumpkin Pie Spice
- 1/4 cup (packed) Brown Sugar
- 2 Cans Coconut Milk
- 1 15 oz can Pumpkin Purée
- 1/2 tsp Vanilla Extract
- Graham Crackers



DIRECTIONS

1. Add the dry mix, pumpkin pie spice, and brown sugar to a 3 quart saucepan. Whisk together.
2. Whisk in the coconut milk and pumpkin.
3. Bring the mixture to a low boil while whisking continuously.
4. Remove from the heat and whisk in the vanilla.
5. Transfer the mixture to a glass bowl. Cover with plastic wrap and allow to cool to room temperature.
6. Chill in the fridge for at least 4 hours (preferably overnight) before freezing in your ice cream maker.
7. Break graham crackers into small pieces (1/2 to 3/4") until you have 1 to 1 1/2 cups of pieces. Place in the freezer.
8. Freeze your ice cream according to the directions for your ice cream maker.
9. When your ice cream has finished churning, layer the ice cream and graham cracker pieces in a container with an airtight lid, then let your ice cream harden in the freezer for several hours before serving.



HOT COCOA

INGREDIENTS

- 1 [Freely Vegan Chocolate "Ice Cream" Mix](#)
- 2 Cans Coconut Milk
- 2 oz Vegan White Chocolate Bar
- 2 oz Dark Chocolate Bar
- Mini Vegan Marshmallows (Dandies brand is great!)



DIRECTIONS

1. Add the dry mix to a 3 quart saucepan.
2. Whisk in the coconut milk.
3. Bring the mixture to a low boil while whisking continuously.
4. Remove from the heat.
5. Transfer the mixture to a glass bowl. Cover with plastic wrap and allow to cool to room temperature.
6. Chill in the fridge for at least 4 hours (preferably overnight) before freezing in your ice cream maker.
7. Chop up your chocolate into small pieces and set aside.
8. Freeze your ice cream according to the directions for your ice cream maker.
9. When your ice cream has finished churning, layer the ice cream, chocolate pieces, and marshmallows in a container with an airtight lid, then let your ice cream harden in the freezer for several hours before serving.



CINNAMON

INGREDIENTS

- 1 Freely Vegan Vanilla "Ice Cream" Mix
- 1 tsp Cinnamon
- 2 Cans Coconut Milk
- 1/2 tsp Vanilla Extract



DIRECTIONS

1. Add the dry mix and the cinnamon to a 3 quart saucepan. Whisk together.
2. Whisk in the coconut milk.
3. Bring the mixture to a low boil while whisking continuously.
4. Remove from the heat and whisk in the vanilla.
5. Transfer the mixture to a glass bowl. Cover with plastic wrap and allow to cool to room temperature.
6. Chill in the fridge for at least 4 hours (preferably overnight) before freezing in your ice cream maker.
7. Freeze your ice cream according to the directions for your ice cream maker.
8. Pack your ice cream into an airtight container, then let it harden for several hours before serving.



FRUITCAKE, CANDY CANE, MEXICAN HOT CHOCOLATE, AND FRENCH VANILLA



FRUITCAKE

INGREDIENTS

- 1 Freely Vegan Vanilla "Ice Cream" Mix
- 1 tsp Freshly Grated Nutmeg
- 2 Cans Coconut Milk
- 1 tsp Rum Extract
- 2 tsp Vanilla Extract
- Mixed Candied Fruit
- Walnuts or Pecans
- Gingerbread Cake



DIRECTIONS

1. Add the dry mix and the nutmeg to a 3 quart saucepan. Whisk together.
2. Whisk in the coconut milk.
3. Bring the mixture to a low boil while whisking continuously.
4. Remove from the heat and whisk in the extracts.
5. Transfer the mixture to a glass bowl. Cover with plastic wrap and allow to cool to room temperature.
6. Chill in the fridge for at least 4 hours (preferably overnight) before freezing in your ice cream maker.
7. Cut up the candied fruit into 1/4 to 1/2 inch pieces and set aside.
8. Toast the nuts on a baking sheet for about five minutes at 350 degrees, watching carefully to be sure they don't burn. Cool and chop into 1/4 to 1/2 inch pieces and set aside.
9. Tear gingerbread cake into 1/2 inch pieces until you have about 1 cup of pieces. Place in the freezer.
10. Freeze your ice cream according to the directions for your ice cream maker.
11. When your ice cream has finished churning, layer the ice cream, candied fruit pieces, nuts, and cake pieces in a container with an airtight lid, then let your ice cream harden in the freezer for several hours before serving.



CANDY CANE

INGREDIENTS

- 1 [Freely Vegan Vanilla "Ice Cream" Mix](#)
- 2 Cans Coconut Milk
- 1/2 tsp Peppermint Extract
- 3 to 4 Drops Red Food Coloring (optional)
- 8 Candy Canes (regular size)
- 4 oz Dark Chocolate Bar (optional)



DIRECTIONS

1. Add the dry mix to a 3 quart saucepan.
2. Whisk in the coconut milk, peppermint extract, and color.
3. Bring the mixture to a low boil while whisking continuously.
4. Transfer the mixture to a glass bowl. Cover with plastic wrap and allow to cool to room temperature.
5. Chill in the fridge for at least 4 hours (preferably overnight) before freezing in your ice cream maker.
6. Unwrap your candy canes and place them in a ziplock bag. Use a rolling pin to pound them into small pieces. Some of the candy canes will turn to powder and some will stay in chunks. You will use all of it, but you need to separate the powder and tiny bits from the larger pieces. Use a sieve to do this, then set both parts aside for now.
7. Chop up your chocolate into small pieces and set aside.
8. Freeze your ice cream according to the directions for your ice cream maker.
9. Once your ice cream starts to thicken, but while it is still moving well, add your reserved powdered candy cane and tiny bits, and let them mix in.
10. When your ice cream has finished churning, layer the ice cream, reserved candy cane pieces, and chocolate bits in a container with an airtight lid, then let your ice cream harden in the freezer for several hours before serving.



MEXICAN HOT CHOCOLATE

INGREDIENTS

- 1 Freely Vegan Chocolate "Ice Cream" Mix
- 1 tsp Cinnamon
- 1/8 tsp Cayenne Pepper
- 2 Cans Coconut Milk
- 4 oz Dark Chocolate Bar



DIRECTIONS

1. Add the dry mix, cinnamon, and cayenne to a 3 quart saucepan. Whisk together.
2. Whisk in the coconut milk.
3. Bring the mixture to a low boil while whisking continuously.
4. Remove from the heat.
5. Transfer the mixture to a glass bowl. Cover with plastic wrap and allow to cool to room temperature.
6. Chill in the fridge for at least 4 hours (preferably overnight) before freezing in your ice cream maker.
7. Chop up your chocolate into small pieces and set aside.
8. Freeze your ice cream according to the directions for your ice cream maker.
9. When your ice cream has finished churning, layer the ice cream and chocolate pieces in a container with an airtight lid, then let your ice cream harden in the freezer for several hours before serving.



FRENCH VANILLA

INGREDIENTS

- 1 [Freely Vegan Vanilla "Ice Cream" Mix](#)
- 2 Cans Coconut Milk
- 1 Vanilla Bean
- 2 tsp Vanilla Extract



DIRECTIONS

1. Add the dry mix to a 3 quart saucepan.
2. Whisk in the coconut milk.
3. Carefully slice open your vanilla bean and scrape out the seeds. Mix the seeds with 2 TBS of the liquid mixture, then add that to the rest of the liquid.
4. Bring the mixture to a low boil while whisking continuously.
5. Remove from the heat and whisk in the vanilla extract.
6. Transfer the mixture to a glass bowl. Cover with plastic wrap and allow to cool to room temperature.
7. Chill in the fridge for at least 4 hours (preferably overnight) before freezing in your ice cream maker.
8. Freeze your ice cream according to the directions for your ice cream maker.
9. Pack your ice cream into an airtight container, then let it harden for several hours before serving.



CHEESECAKE, EGGNOG, AND MINT CHOCOLATE TRUFFLE



CHEESECAKE

INGREDIENTS

- 1 Freely Vegan Vanilla "Ice Cream" Mix
- 1/2 tsp Vegan Lactic Acid
- 2 Cans Coconut Milk
- 1/2 tsp Vanilla Extract
- Smucker's Natural Fruit Spread
(Tart Cherry, Raspberry, or Strawberry)
- Graham Crackers



DIRECTIONS

1. Add the dry mix and the lactic acid to a 3 quart saucepan. Whisk together.
2. Whisk in the coconut milk.
3. Bring the mixture to a low boil while whisking continuously.
4. Remove from the heat and whisk in the vanilla.
5. Transfer the mixture to a glass bowl. Cover with plastic wrap and allow to cool to room temperature.
6. Chill in the fridge for at least 4 hours (preferably overnight) before freezing in your ice cream maker.
7. Break graham crackers into small pieces (1/2 to 3/4") until you have 1 to 1 1/2 cups of pieces. Place in the freezer.
8. Freeze your ice cream according to the directions for your ice cream maker.
9. When your ice cream has finished churning, layer the ice cream, fruit spread, and graham cracker pieces in a container with an airtight lid, then let your ice cream harden in the freezer for several hours before serving.



EGGNOG

INGREDIENTS

- 1 Freely Vegan Vanilla "Ice Cream" Mix
- 1 tsp Freshly Grated Nutmeg
- 2 Cans Coconut Milk
- 1 tsp Rum Extract
- 2 tsp Vanilla Extract



DIRECTIONS

1. Add the dry mix and the nutmeg to a 3 quart saucepan. Whisk together.
2. Whisk in the coconut milk.
3. Bring the mixture to a low boil while whisking continuously.
4. Remove from the heat and whisk in the extracts.
5. Transfer the mixture to a glass bowl. Cover with plastic wrap and allow to cool to room temperature.
6. Chill in the fridge for at least 4 hours (preferably overnight) before freezing in your ice cream maker.
7. Freeze your ice cream according to the directions for your ice cream maker.
8. Pack your ice cream into an airtight container, then let it harden for several hours before serving.



MINT CHOCOLATE TRUFFLE

INGREDIENTS

- 1 Freely Vegan Chocolate "Ice Cream" Mix
- 2 Cans Coconut Milk
- 1 tsp Peppermint Extract
- 4 oz Dark Chocolate Bar



DIRECTIONS

1. Add the dry mix to a 3 quart saucepan.
2. Whisk in the coconut milk and peppermint extract.
3. Bring the mixture to a low boil while whisking continuously.
4. Remove from the heat.
5. Transfer the mixture to a glass bowl. Cover with plastic wrap and allow to cool to room temperature.
6. Chill in the fridge for at least 4 hours (preferably overnight) before freezing in your ice cream maker.
7. Chop up your chocolate into small pieces and set aside.
8. Freeze your ice cream according to the directions for your ice cream maker.
9. When your ice cream has finished churning, layer the ice cream and chocolate pieces in a container with an airtight lid, then let your ice cream harden in the freezer for several hours before serving.



APPLE COBBLER, GINGERBREAD, AND CHOCOLATE CANDY CANE



APPLE COBBLER

INGREDIENTS

- 1 Freely Vegan Vanilla "Ice Cream" Mix
- 1/2 tsp Cinnamon
- 2 Cans Coconut Milk
- 3 cups Diced Apples (1/2" pieces of peeled apple)
- 3 TBS (packed) Brown Sugar
- 1 tsp Apple Pie Spice
- 1/8 tsp Salt
- 1 tsp Lemon Juice
- Oatmeal Raisin Cookies



DIRECTIONS

1. Add the diced apples, brown sugar, apple pie spice, salt, and lemon juice to a glass bowl. Let stand for 30 minutes to allow the apples to release their juice.
2. Stir the apples, then cook them in the microwave for five minutes. Stir again and check to see if the apples are tender. They should not offer any resistance when pierced but shouldn't be falling apart on their own. Use a fork to intentionally break up the apple pieces a little bit. Set aside.
3. Add the dry mix and the cinnamon to a 3 quart saucepan. Whisk together.
4. Whisk in the coconut milk.
5. Bring the mixture to a low boil while whisking continuously.
6. Remove from the heat and stir in your reserved apple mixture.
7. Transfer the mixture to a glass bowl. Cover with plastic wrap and allow to cool to room temperature.
8. Chill in the fridge for at least 4 hours (preferably overnight) before freezing in your ice cream maker.
9. Break oatmeal cookies into small pieces (1/2 to 3/4") until you have 1 to 1 1/2 cups of pieces. Place in the freezer.
10. Freeze your ice cream according to the directions for your ice cream maker.
11. Layer the ice cream and oatmeal cookie pieces in a container with an airtight lid, then let your ice cream harden in the freezer for several hours before serving.



GINGERBREAD

INGREDIENTS

- 1 Freely Vegan Vanilla "Ice Cream" Mix
- 1 tsp Ground Ginger
- 1/2 tsp Cinnamon
- 1/8 tsp Allspice
- 1/8 tsp Ground Cloves
- 1/8 tsp Nutmeg
- 1/8 tsp Black Pepper
- 2 Cans Coconut Milk
- 1/4 cup Molasses (not blackstrap)
- 1 1/2 tsp Vanilla Extract
- Gingerbread Cake



DIRECTIONS

1. Add the dry mix and the spices to a 3 quart saucepan. Whisk together.
2. Whisk in the coconut milk and molasses.
3. Bring the mixture to a low boil while whisking continuously.
4. Remove from the heat and whisk in the vanilla.
5. Transfer the mixture to a glass bowl. Cover with plastic wrap and allow to cool to room temperature.
6. Chill in the fridge for at least 4 hours (preferably overnight) before freezing in your ice cream maker.
7. Tear gingerbread cake into small pieces (1/2 to 3/4") until you have about 1 1/2 cups of pieces. Place in the freezer.
8. Freeze your ice cream according to the directions for your ice cream maker.
9. When your ice cream has finished churning, layer the ice cream and cake pieces in a container with an airtight lid, then let your ice cream harden in the freezer for several hours before serving.



CHOCOLATE CANDY CANE

INGREDIENTS

- 1 [Freely Vegan Chocolate "Ice Cream" Mix](#)
- 2 Cans Coconut Milk
- 1/2 tsp Peppermint Extract
- 8 Candy Canes (regular size)
- 4 oz Dark Chocolate Bar (optional)



DIRECTIONS

1. Add the dry mix to a 3 quart saucepan.
2. Whisk in the coconut milk and peppermint extract.
3. Bring the mixture to a low boil while whisking continuously.
4. Transfer the mixture to a glass bowl. Cover with plastic wrap and allow to cool to room temperature.
5. Chill in the fridge for at least 4 hours (preferably overnight) before freezing in your ice cream maker.
6. Unwrap your candy canes and place them in a ziplock bag. Use a rolling pin to break them into small pieces. Some of the candy canes will turn to powder and some will stay in chunks. Use a sieve to separate the larger pieces from the powder and tiny bits. Set aside for now.
7. Chop up your chocolate into small pieces and set aside.
8. Freeze your ice cream according to the directions for your ice cream maker.
9. Once your ice cream starts to thicken, but while it is still moving well, add the powdered candy cane and let it mix in.
10. When your ice cream has finished churning, layer the ice cream, candy cane pieces, and chocolate bits in a container with an airtight lid, then let your ice cream harden in the freezer for several hours before serving.



TIPS & TECHNIQUES

- Use a neutral-flavored, full fat coconut milk from a lined can. Whole Foods 365 brand is our favorite and Native Forest is also very good. We have not liked other store brands and Thai Kitchen has a tinned flavor that comes through in the less strongly flavored ice creams.
- Whenever you are adding a spice, mix it into the dry ice cream mix before adding any liquids. This ensures that it blends in evenly and you don't have any spice floating on the top.
- Chill your ice cream base mixture for at least 4 hours. (Overnight is better!)
- After prepping your mix-ins, put them in the freezer before churning your ice cream. (This really helps to keep them from melting your ice cream when you are layering the mix-ins and ice cream.) The only exceptions to this are jam, chocolate sauce, or caramel sauce that need to be thin enough to swirl into your ice cream.
- Read the directions for your ice cream maker and be sure the canister is frozen solid before churning your ice cream. This can take up to 24 hours depending on your machine.
- Layering mix-ins with your already churned ice cream is preferable to adding them while the ice cream is still churning. This is because fragile mix-ins will be broken up by the dasher, and sturdy chunks will make the dasher stop turning before your ice cream is fully frozen. (Smaller sturdy bits may be added close to the end of churning without causing these problems.)
- Chocolate chips get very hard when frozen, so we recommend using chopped up chocolate bars instead. If you need to use chocolate chips, melt them in the microwave on 50% power stirring every 30 seconds until they are fully melted. Then, spread the melted chocolate out onto a piece of parchment paper. Put in the fridge until hardened, then chop up as you would a chocolate bar.
- Adding flavored chocolate to your ice cream adds an additional boost of flavor. (i.e. mint chocolate for peppermint flavored ice cream or chocolate with chili added for Mexican hot chocolate ice cream.) Aldi has wonderful vegan chocolate bars (Moser Roth brand) in a variety of flavors, but they are made on shared equipment with dairy and nuts so are not suitable for those with these allergies.
- Do not add fresh fruit pieces to your ice cream as their high water content will turn them into little ice cubes when they are frozen. Fruit must have the water cooked out before you can add it to ice cream.

Continued on next page →



TIPS & TECHNIQUES

- For mint flavors, be sure to use pure peppermint extract. Mint extract is a combination of peppermint and spearmint and does not taste good in ice cream! Also, we recommend measuring your peppermint extract over your counter and not over your saucepan. Even a little too much can overpower your ice cream, so you don't want to accidentally add too much.
- Pack your ice cream very firmly in your container before hardening it in the freezer. This helps the final texture to be firm and creamy instead of airy.
- We haven't given specific amounts for all of the mix-ins as this is largely a matter of taste. Generally speaking, though, you don't want to use more than 1 1/2 to 2 cups of mix-ins total.
- The amount of ice cream you get from a batch will depend on how much air your ice cream maker whips in and the volume of your mix-ins. You will generally get 2 pints of ice cream with no mix-ins and up to 3 pints if you have several mix-ins.