

# Dairy-Free Matcha Tea Ice Cream

<b>Nutrition Facts:</b>	
Yield	2
Calories	550
Fat	30 g
Sodium	36 mg

<b>Code</b>
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## **Ingredients Needed:**

2 ½ Tbsp. Sweet Matcha tea powder  
1 tsp. vanilla  
½ Tbsp. half and half Splenda sugar blend  
4 egg yolks  
2 cans full-fat canned coconut milk

## **Recipe Directions:**

- Whisk egg yolks and coconut milk together in a large bowl. Pour into a large saucepan and heat over medium heat.
- Stir continuously over heat until it begins to visibly thicken but before it starts to boil. \*Remove from heat and stir in remaining ingredients.
- Chill mixture in the refrigerator for 1-2 hours. Pour into ice cream maker and follow manufactures instructions.