

RASPBERRY BROWN SUGAR CHOCOLATE CHIP ICE CREAM *(slightly adapted from Nora's site Natural Noshing)*

3 cups coconut milk (full-fat)
3 eggs, lightly beaten
1 tsp pure vanilla extract
1/2 cup packed brown sugar
1 cup fresh raspberries, chopped
3/4 cup chocolate chips (I used 1/4 cup cacao nibs)
1 Tbsp lemon juice

In a saucepan, heat coconut milk until it bubbles slightly. Remove from heat. Stir coconut milk into beaten eggs. Return to saucepan. Cook and stir for approximately 2 minutes or until heated. Remove from heat. Let it cool. Cover and chill for 30 minutes.

In a mixing bowl, combine brown sugar with lemon juice. Mix well. Stir into chilled ice cream mixture. Cool the mixture for at least a couple of hours (or overnight).

Follow ice cream maker's instructions and towards the end, stir in raspberries and chocolate chips/nibs. Transfer to a container and place in the freezer until serving time.