

Keto Friendly Strawberry Pineapple Ice Cream



Ingredients:

2 15oz cans Coconut Milk

2 cups Heavy Cream

1/4 cup Swerve Confectioners Sweetener

1 tsp. Pure Vanilla Extract

1 pinch Kosher Salt

Jackie's No Sugar Added Strawberry Pineapple
Jam

Instructions:

Chill coconut milk in the fridge for at least 3 hours (but ideally, overnight) before attempting to make ice cream.

In a bowl spoon out the coconut cream (leaving the water in the can) whip until creamy and smooth. Set aside.

Whip heavy cream until stiff peaks form adding sweetener, salt, and vanilla. Fold whipped coconut into cream mixture until well combined and spread evenly in a loaf pan.

Dot ice cream with spoonfuls of jam and use a knife to gently mix through, creating tangy, sweet swirls.

Freeze until solid (about 5 hours).

Adapted from Delish's Keto Ice Cream

Jackie's Jams