

Silan Ice Cream

Recipe By Rorie Weisberg



Cooking and Prep:  3 h

Serves:  6

No Allergens

Preference: Parve

Watch Rorie make this delicious parve silan ice cream with her famous Dip the Apple in Honey Cake, [here!](#)

Difficulty: Easy

Occasion: Rosh Hashanah

Diet: Vegetarian, Pescetarian,
Gluten Free

Source: Kosher.com

Exclusive

Ingredients (5)

Main ingredients

- cream skimmed off the top of 1 (13.5-ounce) can coconut milk, at room temperature
- 1/2 cup [Gefen Unsweetened Coconut Milk](#)
- 1/4 cup [Galilee's Delicacy 100% Dates \(No Sugar Added\) Silan](#)
- 1/4 cup [Gefen Honey](#) (can use less or omit completely)
- 2 teaspoons vanilla extract

Start Cooking

Prepare the Ice Cream

1. Add all ingredients to an ice cream maker and follow directions on ice cream maker.
2. Alternatively, if you don't have an ice cream maker, combine all ingredients in a blender and blend up. Freeze the mixture in ice cube trays, then blend the frozen ice cubes in a high-speed blender such as a Vitamix. Either eat the ice cream straight from the machine or freeze a few hours for a firmer texture.

Note:

While homemade ice cream is best the day it is made, you can technically keep it frozen for up to a few weeks and thaw before eating.)