

# Salt and Serenity

## Almond Joysicles

Adapted from Serious Eats' recipe for Vegan Vanilla Coconut Ice Cream.

\*If you can't be bothered to turn these into Popsicles, then just follow the directions at the bottom of the recipe to make Almond Joy ice cream.

1 13.5-ounce can (about 1 3/4 cup) coconut milk

1 14-ounce can (about 1 3/4 cup) coconut cream (not cream of coconut!)

1/4 cup "light" (clear) corn syrup

1/2 cup granulated sugar

2 teaspoons vanilla extract

1 tablespoon Scotch, bourbon, or Irish whiskey

3/4 to 1 teaspoon kosher salt, to taste

1/3 cup toasted almonds, coarsely chopped

1/3 cup unsweetened shredded coconut, toasted

8 ounces bittersweet chocolate, finely chopped

2 ounces bittersweet chocolate, finely chopped

1. In a medium saucepan combine coconut milk, coconut cream, corn syrup, and sugar and cook over medium heat, stirring frequently, until mixture comes to a simmer. Transfer mixture to blender, **cover very tightly**, and blend for 30 seconds. Pour into an airtight container, stir in vanilla extract and whiskey, and then add salt to taste.
2. Cover mixture and chill in refrigerator until it is very cold (at least 4 hours), then churn in ice cream maker according to manufacturer's instructions. Add chopped almonds and toasted coconut during the last minute of mixing.
3. Transfer 1/3 of the mixture to a disposable piping bag. Cut off the tip and fill Popsicle molds. Repeat with remaining mixture until molds are filled. Insert sticks that come with the molds.

4. Transfer filled Popsicle molds to freezer and chill until pops are totally frozen, at least 5 hours, but overnight is best.
5. Line a baking sheet with parchment paper and set aside. Place 8 ounces of chocolate in a large glass bowl or measuring cup. Microwave on medium power for 2 minutes, stir and microwave for an additional minute at a time, on medium power, until melted. Stir well. Add 2 ounces of reserved chocolate and stir until all the chocolate is melted. Let chocolate cool for at least 30 minutes before dipping.
6. Remove Popsicles from freezer and run mold under hot water for a few seconds, to loosen. Dip Popsicles in melted chocolate, set on reserved baking sheet and return to freezer for firm up for at least an hour before serving. These will keep in the freezer, once dipped, for several days.

\*Even easier, make Almond Joy Ice cream. Follow directions up to step 2, adding about ½ cup chopped bittersweet chocolate when you add the almonds and coconut. Transfer ice cream to an airtight container for at least 5 hours, or overnight would be best. Scoop and enjoy!