



## Paleo Honey Glazed Macadamia Nut Ice Cream

### Ingredients

#### Macadamia Nut Milk:

- 1/2 cup raw macadamia nuts
- 1 cup warm water
- 2 tablespoons arrowroot powder
- 1 1/2 cups full fat coconut milk or heavy cream
- pinch of salt
- 3 tablespoons raw honey
- 1 egg
- 1 1/2 teaspoons vanilla extract
- 1 cup [Farm Fresh Honey Glazed Macadamia Nuts](#)

### Instructions

#### Macadamia Nut Milk:

- Add the nuts and water to a blender and blend for a couple of minutes
- Strain the milk using a fine-mesh strainer or cheesecloth into a saucepan. This should yield 1 cup of macadamia nut milk.
- Whisk the arrowroot powder into the milk until it dissolves
- Add the coconut milk or heavy cream, salt, honey and egg and heat mixture slowly at medium heat, stirring constantly until it starts to bubble and thickens
- Remove from heat, let it cool, then mix in the vanilla extract and refrigerate overnight
- Fold [Farm Fresh Nuts Honey Glazed Macadamia Nuts](#) into the chilled ice cream mixture
- Process ice cream in your ice cream machine according to the manufacture's instructions and serve