



# Coconut-Rum Mango Ice Cream

**GF**  
option

## INGREDIENTS

3 large ripe mangoes, peeled and pitted  
1 (14-oz.) can Hy-Vee sweetened condensed milk  
¼ cup canned unsweetened coconut cream  
2 tbsp Cross Keys rum, or rum flavoring  
2 tbsp lime zest, plus additional for garnish  
2 tbsp fresh lime juice  
1 ½ cups Hy-Vee heavy whipping cream  
¾ cup Hy-Vee unsweetened flaked coconut, toasted; plus additional for garnish  
Waffle cones, for serving, optional

## PREPARATION

- 1** Chop 1 mango; set aside. Cut remaining 2 mangoes into large chunks.
- 2** Place the 2 cut-up mangoes in a food processor. Add sweetened condensed milk, coconut cream, rum or rum flavoring, and 2 tablespoons lime zest and lime juice. Cover and process until smooth; set aside.
- 3** Place heavy cream in a large bowl. Use an electric mixer to beat cream to soft peaks (tips curl). Gently fold into mango mixture; fold in reserved chopped mango and ¾ cup toasted coconut
- 4** Spread mixture into an 8x8-inch baking dish. Cover and freeze 8 hours or overnight.
- 5** To serve, let stand at room temperature for 45 minutes. Scoop ice cream into cones or bowls. Garnish with additional lime zest and toasted coconut, if desired.

## NUTRITION FACTS

Calories: 260  
Total Fat: 14g  
Saturated Fat: 9g  
Trans Fat: 0g  
Cholesterol: 35mg

Sodium: 35mg  
Carbohydrates: 29g  
Fiber: 0g  
Sugar: 26g  
Protein: 4g