

## Easy Vegan Peanut Butter-Maple Ice Cream

By Melissa Clark from [nytimescooking.com](http://nytimescooking.com)

### Ingredients:

$\frac{3}{4}$  cup pure maple syrup

2 cups unsweetened oat creamer

1 cup smooth creamy peanut butter (preferably not natural peanut butter)

1 teaspoon vanilla extract

Pinch of salt

Chocolate shavings, sprinkles or vegan hot fudge, for serving (optional)

### Instructions:

1. In a small saucepan over medium-low heat, simmer maple syrup, stirring occasionally, until the mixture reduces by a third, 8 to 12 minutes. Remove from heat and let syrup cool completely, stirring it occasionally as it cools. You should have about  $\frac{1}{2}$  cup.
2. Place syrup, oat creamer, peanut butter, vanilla and salt in a blender or food processor (or use an immersion blender), and blend until smooth, 30 seconds to 2 minutes. Pour ice cream into a loaf pan.
3. Cover and place in the freezer to harden overnight or for at least 4 to 6 hours. Remove the pan from the freezer at least 10 minutes before scooping and serving, topped with chocolate shavings, sprinkles or vegan hot fudge, if you like.