



Homegrown Favourites

We're sharing some of our own personal favourite recipes fresh from the kitchens of RBG staff and volunteers. Bon appétit!

VEGAN
GLUTEN-FREE

Strawberry Rhubarb Coconut Ice Cream

INGREDIENTS

1 cup strawberries (chopped)
1 cup rhubarb (chopped)
1 tsp. vanilla
400 mL canned coconut milk
1 cup powdered sugar
Pinch of salt

DIRECTIONS:

1. Add the chopped strawberries and rhubarb to a medium-sized saucepan.
2. Bring the fruit to a simmer. Cook until fruit is a jammy texture and thickened.
3. Pour the canned coconut milk into a freezer-safe container.
4. Whip the powdered sugar into the coconut milk. Adjust the amount of sugar to your liking.
5. Stir the fruit mixture into the coconut base.
6. Stir in vanilla and salt.
7. Place into the freezer. After an hour, take the container out of the freezer and stir the ice cream. This will help prevent ice chunks from forming. Repeat each hour.
8. After 4–6 hours in the freezer, scoop, serve, and enjoy!

From the kitchen of:
Grace

This ice cream will keep you cool on a hot summer's day! The best part about this recipe is that it is easy to adapt: keep the coconut milk and powdered sugar as your base, but feel free to customize the add-ins for new flavour combinations. Try adding cinnamon, fresh berries, or chocolate chips!



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