

Maple-Pecan Ice Cream (Vegan, Gluten-Free, Soy-Free)

The recipe and photo come to us courtesy of Jessica Su at Su Good Eats. The recipe itself originated with Raw, by Charlie Trotter and Roxanne Klein

2 cups raw or toasted pecans, soaked for eight to 10 hours in filtered water
1/2 cup maple syrup
1 1/2 tablespoons vodka (optional)

Drain the pecans, reserving 1 cup of the water. In a high-speed blender, combine the pecans, the 1 cup of water, maple syrup and vodka (if using), and process until smooth. Pass the purée through a fine-mesh sieve, and freeze in an ice cream maker according to the manufacturer's directions.