

Frugal Foodie Friday: Uber-Rich Peanut Butter Ice Cream with Peanut Butter Pieces

I wasn't sure about featuring an ice cream recipe as we are heading into fall, especially since I still want to tinker with this one a bit, and I had already packed my ice cream scoop (no photo-worthy mounds of ice cream), but the response I received on my blog was an overwhelming, "it's never too late for ice cream!"

This Uber-Rich Peanut Butter Ice Cream is of course dairy-free, but it is also egg-free, vegan, soy-free, gluten-free, and as I made it, free from refined sugars. Not to mention, the entire recipe cost less than \$2 to make! Quite a bargain compared to those new coconut milk-based pints at Whole Foods for up to \$7 a pop.

The PB chunks are a version of the Peanut Butter "Chips" from my book, *Go Dairy Free: The Guide and Cookbook*. The "Chips" are fairly firm and would probably be teeth-breakers in ice cream, so I softened them a bit to still be relatively firm yet forgiving in the ice cream. View the full recipe on [One Frugal Foodie](#).