

Homemade Pineapple Lime Ice Cream with Coconut Milk

Homemade Pineapple Lime Ice Cream: Tropical, Creamy, and Absolutely Refreshing



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30 min

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INGREDIENTS

2 cups fresh pineapple, chopped
1 can (13.5 oz) coconut milk (full-fat for creaminess)
... cup fresh lime juice (about 2-3 limes)
‰ cup granulated sugar (adjust to taste)
1 tsp vanilla extract
A pinch of salt

Ingredient Notes & Swaps:

Pineapple: Fresh is best, but canned (in juice, not syrup) works in a pinch-just drain well.

Coconut milk: Use full-fat canned coconut milk for the creamiest texture. Light versions can lead to icier results.

Sweeteners: You can swap sugar with honey, agave, or maple syrup. Adjust the amount to taste depending on how sweet your pineapple is.

Step-by-Step Instructions:

Blend the Base: In a high-speed blender, combine pineapple, coconut milk, lime juice, sugar, vanilla, and salt.

Blend until completely smooth.

Chill the Mixture: Pour the blended mixture into a bowl.

Cover and refrigerate for about 1 hour until well chilled. This helps it churn better and freeze faster.

Churn: Pour the chilled mixture into your ice cream maker.

Churn according to the manufacturer's instructions until the texture resembles soft serve. This usually takes 20-30 minutes.

Freeze Until Firm: Transfer to an airtight container and smooth the top.

Freeze for at least 4 hours or until scoopable.

Serve: Let sit at room temp for 5-10 minutes before scooping.

Garnish with lime zest, pineapple chunks, or toasted coconut flakes if desired.

Tips for Success:

Use ripe pineapple - the sweeter it is, the better your ice cream will taste.

Don't skip chilling before churning-it improves texture and helps the ice cream set up beautifully.

For extra flair: Fold in crushed graham crackers or swirl in pineapple preserves before freezing.

Serving Suggestions and Pairings:

Blueberry Lemonade for a fresh drink pairing

Rainbow Sangria if you're feeling festive

No-Bake Oreo Cream Pie for a cool dessert duo

Easy Ice Cream Sandwich Cake if you're feeding a crowd

Easy Coconut Macaroons to keep the tropical vibe going

Storage & Leftover Tips:

Store in a freezer-safe, airtight container for up to 2 weeks.

Cover the surface with parchment or wax paper before sealing to prevent ice crystals.

Let sit out for a few minutes before scooping-it will soften beautifully.

DIRECTIONS

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14. Serving Suggestions and Pairings: This ice cream pairs perfectly with sunny-day vibes and:
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16. Rainbow : Sangria if you're feeling festive
17. No-Bake : Oreo Cream Pie for a cool dessert duo
18. Easy : Ice Cream Sandwich Cake if you're feeding a crowd
19. Easy : Coconut Macaroons to keep the tropical vibe going
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23. More Recipes You'll Love: Can't get enough of chilled treats and sunny-day sweets? Try these:
24. This : Blueberry Lemonade
25. Easy : Ice Cream Sandwich Cake

SWAPS & NOTES

& Swaps Pineapple: Fresh is best, but canned (in juice, not syrup) works in a pinch-just drain well.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/homemade-pineapple-lime-ice-cream-with-coconut-milk/>