

The Spotlight logo features the word "spotlight" in a lowercase, sans-serif font. The letter "o" is replaced by a solid black circle. A small trademark symbol (TM) is positioned at the top right of the word.

# Oat Milk Ice Cream

MAKES 1 PINT

## Ingredients:

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### Creamy Oat Milk:

2½ cups very cold water –  
throw a few ice cubes into the  
water to really chill it  
¾ cups old fashioned rolled oats  
½ cup Spotlight culinary oil™  
¼ teaspoon kosher salt

### Oat Milk Ice Cream:

1¾ cup creamy oat milk  
1½ cups raw cashews  
½ cup maple syrup  
¼ cup Spotlight™ Oil  
1 tablespoon vanilla extract  
1 teaspoon apple cider vinegar  
¼ teaspoon kosher salt

## Preparation:

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### Creamy Oat Milk:

Combine the oats, water, Spotlight™ Oil, and salt together in a high powered blender for 30 to 40 seconds on high.

Place a fine mesh strainer over a large bowl and strain the milk without pushing any excess pulp through the strainer. This will create a creamier texture that's not gritty or gummy. Rinse the pitcher out, pour the mixture back into the blender pitcher, clean any oat residue out of the bowl and strain the mixture one more time. Measure 1¾ cups oat milk to use for the ice cream and reserve the rest for another use in coffee, baked goods, etc.

### Oat Milk Ice Cream:

Soak the cashews in cold water for 2 hours. Drain and add them to a high powered blender with the remaining ingredients. Process on high for 45 seconds. Strain mixture through a fine strainer and chill. When ready, churn in an ice cream machine, or freeze mixture in an ice cube tray and then process in a high powered blender until smooth. If desired, fold in oat milk caramel sauce, oat milk chocolate sauce, crushed cookies, nuts, jam, etc.