

COCOFRIO

Naturally Healthy



VEGAN ICE CREAM MARKET SOARS

The global pandemic has certainly shifted people's attitudes towards a healthier approach to living, as we see the demand for healthy, organic food increase. A recent report in Allied Market research highlights the growth of vegan ice cream globally with an expectation the market will reach a value of \$805.3 million by 2027. This market growth is driven by an increase in the number of vegan and diet conscious consumers, as well a rise in the number of people allergic to dairy products.

Cocofrio is proud of it's ingredients, variety of flavours, and most importantly it's commitment to deliver the best quality product while caring for the wellbeing of our customers.



COCOFRIO BLUEBERRY WAFFLES

What better way to start the day than with a big plate of delicious waffles!

You will need:

- 1 cup all purpose flour
- 1 cup white whole wheat flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 cup blueberries
- 1 teaspoon sea salt
- 3 teaspoons coconut sugar
- 3 large eggs, beaten
- 4 tablespoons coconut oil
- 2 cups oat milk
- 1 teaspoon vanilla extract

In a large mixing bowl combine the dry ingredients. Stir in the wet ingredients and combine with whisk or fork. Pour onto a preheated waffle iron and bake as per manufacturers instructions.

Serve hot garnished with fruit, maple and of course lashings of cocofrio icecream of your choice!



WANT TO BECOME A STOCKIST



If you are wanting to provide Cocofrio to your customers please click [here](#) and contact us. A member of the Cocofrio team will be in touch to assist you with your requirements.



GLUTEN FREE



VEGAN



NO ARTIFICIAL COLOURS OR FLAVOURS



APPROVED FOOD PRODUCT FODMAP FRIENDLY



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