



Frosted Blue Cookie Monster Christmas Crunch

My Blue Kitchen Adventure

Let me tell you about my first blue ice cream. My grandson, Leo, asked for a Cookie Monster birthday treat. I wanted to make something special. So I tried this recipe. His eyes got so wide when he saw it. I still laugh at that.

The color comes from blue spirulina. It is a powder from algae. Do not worry, it does not taste like pond water. It has a very mild, almost nutty taste. It just makes everything a wonderful, silly blue. It makes food fun. That matters. Food should bring joy and smiles.

Why We Mix It All Up

This ice cream has three kinds of chocolatey bits. You get chewy cookie dough. You get crunchy cookie pieces. You get little melty chocolate chips. Every bite is a surprise. It is like a treasure hunt in a bowl.

Mixing textures keeps your mouth happy. Smooth, creamy, crunchy, chewy. It all works together. This matters because eating should be an adventure. What is your favorite ice cream mix-in? Is it brownies or maybe fruit?

How to Make the Magic

The base is very simple. You just blend everything. Doesn't that sound easy? Coconut cream and sweet oat milk make it rich. The blue powder goes in last. Blend until it is smooth and bright. Taste it. You can add more powder if you want it bluer.

Now, you can use an ice cream machine. I use mine. But you do not need one. The no-churn way works great. You just freeze it and stir it a few times. It takes a little patience. But it is worth the wait.

A Little Fun Fact for You

Fun fact: Real Cookie Monster's first name is Sid. I learned that from Leo. He knows all these things. Now I cannot call this anything but "Sid's Ice Cream."

Adding the chunks is the best part. Do it when the ice cream is almost frozen. Fold them in gently. You want pockets of cookie, not just crumbs. This is where the "crunch" in the name comes from. Have you ever made ice cream at home before?

See also Spiced Walnut and Ultracreamy Hummus Noel

The Final Freeze & A Question

After mixing, freeze it solid for a few hours. This lets all the flavors get to know each other. They become friends. Before you scoop it, let it sit on the counter for five minutes. It gets perfectly soft.

Serve it in a big bowl. The blue color is so cheerful. It makes an ordinary day feel like a party. That is the real magic of cooking. You can make joy with a few ingredients. What color food would make you smile the most? Purple mashed potatoes? Green pancakes? Tell me your idea.

Ingredients:

Ingredient	Amount	Notes
Coconut cream	2 cans (13.5 oz each)	For the ice cream base
Sweetened condensed oat or coconut milk	1 can (11.25 oz)	For the ice cream base
Vanilla extract	2 teaspoons	For the ice cream base
Blue spirulina powder	2 tablespoons	For color; adjust to preference
Vegan & gluten-free chocolate chip cookie dough	1 package (12 oz)	Chopped; a mix-in
Vegan chocolate chips	1/3 cup	A mix-in
Crushed gluten-free, vegan chocolate sandwich cookies	1/2 cup	Oreo-style; a mix-in



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Instructions

Step 1: First, let's make our ice cream base. Pour the coconut cream and sweetened condensed milk into your blender. Add the vanilla and that magical blue spirulina powder. Blend it all until it's super smooth and a wonderful Cookie Monster blue. Doesn't that color just make you smile? (A little spirulina goes a long way, so add it slowly!)

Step 2: Now, we need to freeze it. You can use an ice cream maker if you have one. Just churn the blue mixture for about 20 minutes. If you don't have a machine, that's okay. Pour it into a loaf pan and pop it in the freezer. You'll need to stir it every 30 minutes. This stops big ice crystals from forming.

See also [Maple Pecan Christmas Pinwheels](#)

Step 3: Time for the best part—the mix-ins! When your ice cream is thick like soft-serve, take it out. Gently fold in the chopped cookie dough, crushed sandwich cookies, and chocolate chips. I still laugh at how messy and fun this part is. Be gentle so you don't squish all the goodies. What's your favorite cookie to crumble into ice cream? Share below!

Step 4: Finally, we let it get firm. Scoop your beautiful blue creation into a proper container. Smooth the top and cover it tightly. Freeze it for another few hours until it's perfect for scooping. Remember to let it sit on the counter for 5 minutes before serving. This makes it so much easier to scoop. Then, just dig in and enjoy!

Creative Twists

This recipe is wonderful as it is. But you can play with it, too. My grandkids love to suggest new ideas. Here are a few of our favorites.

Rainbow Sprinkle Swirl: Skip the blue powder. Use a vanilla base. After churning, swirl in lots of rainbow sprinkles. It's a party in a bowl.

Peanut Butter Cup Crunch: Use chopped peanut butter cups instead of chocolate chips. Add a spoonful of peanut butter to the base. So rich and delicious.

Fruity Monster Mash: Omit the cookies. Fold in chopped strawberries and blueberries. The red and blue look so cheerful together.

Which one would you try first? Comment below!

Serving & Pairing Ideas

This ice cream is a star all on its own. But a little extra touch makes it special. I like to serve it in a waffle cone bowl. It holds all the melty goodness. Top it with an extra piece of cookie dough. A drizzle of warm chocolate sauce is always a good idea, too. Doesn't that sound amazing?

For drinks, a cold glass of oat milk is perfect. It's creamy and keeps the vibe going. For the grown-ups, a little coffee liqueur over ice makes a nice pairing. It's a lovely after-dinner treat. Which would you choose tonight?

See also [Pat the Pan Christmas Buttermilk Biscuits](#)



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Keeping Your Cookie Monster Crunch Perfect

Let's keep your ice cream happy. Store it in a sealed container. Press a piece of parchment on the surface first. This stops ice crystals from forming.

You can double the recipe easily. Just make two separate batches. Mixing one giant batch is too hard for your machine. I learned this the messy way once.

My first batch got icy. I forgot the parchment paper trick. Good storage matters. It saves your treats and your hard work. Have you ever tried storing it this way? Share below!

Simple Fixes for Common Ice Cream Hiccups

Is your ice cream too soft? Freeze the base mixture first. Chill it for an hour before churning. This helps it firm up faster.

Is the color not blue enough? Add spirulina slowly. Blend and check after each spoonful. I remember making a swamp-green batch once. I was in too much of a hurry.

Are the mix-ins sinking? Fold them in at the very end. Do this when the ice cream is thick like pudding. This small step makes every bite fun. Which of these problems have you run into before?

Fixing little issues builds your kitchen confidence. It also makes the

flavor perfect in every scoop. That is what really matters.

Your Quick Questions, Answered

Q: Is this really gluten-free?

A: Yes, if you use gluten-free cookie dough and sandwich cookies. Always check the labels.

Q: Can I make it ahead?

A: Absolutely. Make it up to two weeks ahead. It freezes beautifully.

Q: I don't have blue spirulina.

A: You can use blueberry powder instead. The color will be softer, but just as tasty.

Q: Can I halve the recipe?

A: You can. Use a small loaf pan. The freezing time will be a bit shorter.

Q: Any fun extra tip?

A: Try adding a handful of mini marshmallows. They add a lovely chewy surprise. Which tip will you try first?

Fun fact: Spirulina is a type of algae. It's packed with good things for you!

A Sweet Note From My Kitchen to Yours

I hope you love making this silly, blue treat. It always makes me smile. The best recipes are the ones we share.

Tell me all about your kitchen adventure. I love hearing your stories. Have you tried this recipe? Let me know in the comments below.



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Happy cooking!
—Elowen Thorn.





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