

Purely Decadent Coconut Milk Ice Cream

Because it's made from coconut milk, Purely Decadent's vanilla ice cream is dairy-, gluten- and soy-free. Better yet, it tastes just like the real thing—rich and creamy—but with a refreshing hint of coconut.



■ \$5.49; turtlemountain.com



Bee-Raw Buckwheat Honey

Bee-Raw uses Washington state buckwheat in its raw honey. This rich and earthy stand-in for hot fudge or butterscotch sauce adds depths of sweetness to the dish.

■ \$12; bee-raw.com

Chukar Cherries' Red Sour Cherries

Washington's Chukar Cherries makes several delicious dessert toppings; the tartness of their red sour cherries adds pop to the parfait. ■ \$9.50; chukar.com



Solstice Goji Bars' Mochademia Bar

For an all-natural alternative to sprinkles, crumble one of these protein-packed, chocolate-filled bars on top. The whole grains, mochademia nuts, and espresso beans add a complementary crunchy texture. ■ \$3 to \$4; solsticebars.com

Soulful Summer Sundae

The best finale to a summer meal is an old-fashioned ice cream sundae, complete with drizzled syrups, candy toppings, and a cherry on top. But if a dairy-based, HFCS-loaded creation doesn't jibe with your lactose-intolerant or vegan diet, we've constructed a decidedly different version of the ultimate dessert that's just as—if not more—delicious. Even better, it's made with Northwest products.

—Erin DeJesus



Seattle-based Urban Soule's beach grass tumbler.

■ \$13; soule.etsy.com

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