

Recipe Details

Recipe Name - Mint Chocolate Chunk & Cherry Nice Cream Cake

Recipe Steps -

Ingredients

Double Batch Mint Chocolate Chip Nice Cream:

- 4 frozen bananas
- 30 fresh mint leaves
- 1 Tbsp organic cacao nibs
- 3/4 cup unsweetened plant milk (depends on the desired thickness)
- Sprinkled 1 Tbsp organic cacao nibs on top

Double batch chunky cherry nice cream:

- 4 frozen bananas
- 3/4 cup unsweetened plant milk
- 1 1/2 tsp vanilla extract
- 1 1/2 cups frozen sweet cherries

Instructions

1. Blend all ingredients for mint chocolate nice cream in a high-speed blender or food processor except 1 Tbsp nibs.

2. After everything is blended, thick, and smooth, place in a 8" springform pan, and sprinkle chocolate nibs on top.

3. Blend chunky cherry nice cream by blending banana, plant milk, and vanilla together for 1 minute in a high-speed blender, until creamy

4. Place whole frozen cherries on top of the blended mixture, blend for 10 seconds to be sure and leave chunks of cherry.

- 5. Place chunky cherry nice cream directly on top of mint chocolate nice cream.
- 6. Place in the freezer for 1 hour or until ready to serve.

7. Enjoy!

Notes:

1) Remove nice cream cake from the freezer 15 minutes before serving.

2)This made plenty for two people. You can replace fresh mint leaves with mint extract, but it has oil; therefore I do not use it.



