Zucchini Bread Recipes

Chocolate Peanut Butter Ice Cream

10 min Prep time	**10 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Base

- [ ] 1 cup dark chocolate chips (70% cocoa)
- [ ] 1 cup plain Greek yogurt
- [ ] 1/3 cup natural peanut butter
- [ ] 2 tbsp maple syrup
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon juice

Optional Swirl

- [ ] 2 tbsp peanut butter, slightly warmed
- [ ] 1 tsp honey (optional)

Instructions

1. Melt the dark chocolate chips in a heat-proof bowl over simmering water, stirring until smooth; remove from heat and let cool slightly.

2. In a separate bowl, whisk together Greek yogurt, peanut butter, maple syrup, vanilla, and lemon juice until fully combined.

3. Fold the melted chocolate into the yogurt mixture, creating a silky, dark-brown base. Creamy chocolate cottage cheese inspired the smoothness.

4. Pour the mixture into a freezer-safe container, swirl in the optional warmed peanut butter, and smooth the top with a spatula.

5 Cover tightly and freeze for at least 3-4 hours, stirring once halfway through to keep the texture uniform.

6 When ready to serve, let the ice cream sit for 5-10 minutes, then scoop into bowls and enjoy.

Nutrition per serving

280 kcal	8 g	25 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mixture forms ice crystals, give it a quick stir before the final freeze.
- For a vegan version, replace Greek yogurt with coconut yogurt and ensure chocolate is dairy-free.
- Add a pinch of sea salt to elevate the chocolate-peanut flavor.