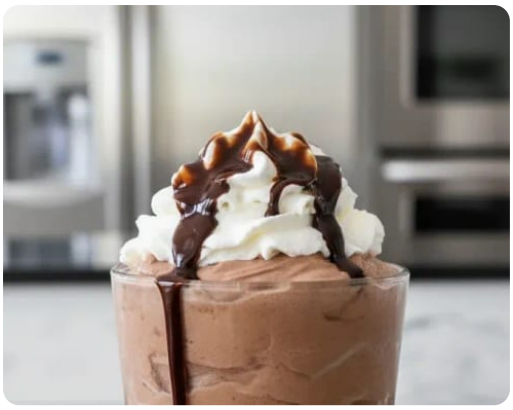


Zucchini Bread Recipes

Copycat Wendy's Frosty in Ninja Creami

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Base

- [ ] 2 cups whole milk
- [ ] 1/2 cup chocolate syrup
- [ ] 1 tsp vanilla extract
- [ ] 3 tbsp granulated sugar
- [ ] 1 pinch salt
- [ ] 1 scoop vanilla whey protein powder (optional)

Instructions

1. In a mixing bowl, whisk together milk, chocolate syrup, vanilla, sugar, and salt until the syrup is fully dissolved.



2. If using protein powder, stir it in now, making sure there are no lumps.



3. Pour the mixture into the Ninja Creami pint container, cover with the lid, and place it in the freezer for at least 24 hours.



4. After freezing, install the pint into the Creami, select the "Ice Cream" program, and let the machine spin until smooth.



5 If the texture seems too soft, run a second spin on the "Re-spin" setting.



6 Serve immediately, topping with a drizzle of chocolate syrup or a pinch of sea salt if desired.



Nutrition per serving

210 kcal	10 g	28 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a richer flavor, use a high-quality chocolate syrup with real cocoa.
- Allow the Frosty to sit at room temperature for 2-3 minutes before serving for optimal scoopability.
- You can freeze the finished Frosty in individual ramekins for portioned treats.