

Zucchini Bread Recipes

Ninja Creami Copycat Blizzard – Easy Frozen Treat

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

Ingredients

Base

- [ ] 2 cups heavy cream
- [ ] 1 cup whole milk
- [ ] ½ cup granulated sugar
- [ ] 1 tsp vanilla extract

Swirl & Mix-ins

- [ ] ¼ cup brown sugar syrup
- [ ] ½ cup chocolate chips

Instructions

1. In a bowl, whisk together heavy cream, whole milk, granulated sugar, and vanilla until the sugar dissolves; look for a gentle sheen.



2. Pour the mixture into the Ninja Creami pint, seal the lid, and place it in the freezer for at least 2 hours until solid.



3. Run the Creami on the “Ice Cream” setting; once the cycle ends, use the “Mix-In” function and add the brown sugar syrup and chocolate chips, letting the machine swirl them through the creamy base.



4. Scoop the Blizzard into bowls, garnish with a few extra chocolate chips, and enjoy immediately.



Nutrition per serving

280 kcal	3 g	25 g	19 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra silkiness, add a tablespoon of corn syrup to the base.
- If you prefer a fruit version, swap brown sugar syrup for strawberry puree.
- Feel free to double the recipe for larger gatherings; the Creami pint holds up to 1 quart.