

Zucchini Bread Recipes

Ninja Creami Mocha Espresso Protein Ice Cream

20 min Prep time	**20 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Base

- [ ] 1 cup cold brew espresso, chilled
- [ ] 2 scoops chocolate protein powder
- [ ] 1 cup unsweetened almond milk
- [ ] 2 tbsp cocoa powder
- [ ] 3 tbsp maple syrup
- [ ] 1 tsp vanilla extract

Optional Mix-Ins

- [ ] 1 tbsp dark chocolate chips
- [ ] A pinch of sea salt

Instructions

1. In a large bowl, whisk together the cold brew espresso, almond milk, and maple syrup until fully combined.

2. Add the chocolate protein powder, cocoa powder, and vanilla extract; whisk until the mixture is smooth and free of lumps.



3. Pour the mixture into the Ninja Creami pint, smooth the top, and seal with the lid. Freeze for at least 24 hours.



4. Remove the pint, attach the Creami blade, and run the "Gelato" setting. After the cycle, fold in dark chocolate chips and a pinch of sea salt.



5 Scoop into bowls and enjoy immediately, or refreeze for a firmer texture.



Nutrition per serving

210 kcal	15 g	22 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mixture feels too thick before freezing, add a splash of almond milk.
- Taste the base before freezing; adjust sweetness or caffeine level as needed.
- For a richer texture, let the ice cream rest at room temperature for 5 minutes before serving.