

Zucchini Bread Recipes

Peanut Butter Ice Cream – Ninja Creami Recipe

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
- [ ] 1/2 cup granulated sugar
- [ ] 1/2 cup smooth natural peanut butter
- [ ] 1 tsp vanilla extract
- [ ] Pinch of sea salt

Optional Mix-ins

- [ ] 1/4 cup chocolate chips
- [ ] 1 tbsp melted dark chocolate for drizzle

Instructions

1. In a medium bowl, whisk together milk, sugar, and vanilla until the sugar dissolves.



2. Add the heavy cream and smooth peanut butter; whisk until fully combined and glossy.



3. Pour the mixture into the Ninja Creami pint, secure the lid, and freeze for at least 24 hours.



4. Run the "Ice Cream" cycle, then fold in chocolate chips or drizzle melted chocolate if using.



5 Let the pint rest for a few minutes, then scoop into bowls and serve.



Nutrition per serving

320 kcal	7 g	22 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the ice cream feels too dense after the first run, you can add a splash of milk and run a second "Ice Cream" cycle.
- Store in an airtight container to prevent freezer burn.
- For extra crunch, sprinkle toasted peanuts just before serving.