



Recipe Details

Recipe Name - Mint Chocolate Chunk & Cherry Nice Cream Cake

Recipe Steps -

Ingredients

Double Batch Mint Chocolate Chip Nice Cream:

- 4 frozen bananas
- 30 fresh mint leaves
- 1 Tbsp organic cacao nibs
- 3/4 cup unsweetened plant milk (depends on the desired thickness)
- Sprinkled 1 Tbsp organic cacao nibs on top

Double batch chunky cherry nice cream:

- 4 frozen bananas
- 3/4 cup unsweetened plant milk
- 1 1/2 tsp vanilla extract
- 1 1/2 cups frozen sweet cherries

Instructions

1. Blend all ingredients for mint chocolate nice cream in a high-speed blender or food processor except 1 Tbsp nibs.
2. After everything is blended, thick, and smooth, place in a 8" springform pan, and sprinkle chocolate nibs on top.
3. Blend chunky cherry nice cream by blending banana, plant milk, and vanilla together for 1 minute in a high-speed blender, until creamy
4. Place whole frozen cherries on top of the blended mixture, blend for 10 seconds to be sure and leave chunks of cherry.
5. Place chunky cherry nice cream directly on top of mint chocolate nice cream.
6. Place in the freezer for 1 hour or until ready to serve.
7. Enjoy!

Notes:

- 1) Remove nice cream cake from the freezer 15 minutes before serving.
- 2) This made plenty for two people. You can replace fresh mint leaves with mint extract, but it has oil; therefore I do not use it.

