

# Nice Cream



**Time:** 10 minutes

**Serves:** 4

**Ingredients:** 4 medium-sized bananas, cut into 1-inch pieces and frozen  
1 cup frozen cherries  
1/2 teaspoon vanilla extract  
1 tablespoon to 1/4 cup unsweetened almond milk (or other unsweetened plant based milk), as needed  
2 tablespoons mini vegan dark chocolate chips

## Directions:

1. Place the frozen banana pieces into a food processor and process until creamy, adding almond milk one tablespoon at a time as necessary.
2. Serve immediately.

## Optional Flavorings:

- 2 to 4 tablespoons unsweetened cocoa powder, cacao powder, or carob powder
- 1 to 2 tablespoons nut butter
- ½ to 1 tsp. pure vanilla extract
- ¼ tsp. ground cinnamon or cardamom
- 1 pinch ground nutmeg
- ¼ to ½ tsp. almond, lemon, or coconut extract
- 1–2 tablespoons citrus (lemon, lime, or orange) juice
- 1–2 tablespoons finely chopped fresh basil, rosemary, mint, or lemon verbena
- 1–2 teaspoons rose or orange flower water

## Other fruits that can be used to make Nice Cream:

- Mangoes: peeled, cut into chunks
- Peaches, nectarines: peeled, pitted, quartered
- Apricots: pitted and halved
- Honeydew, cantaloupe: peeled, seeded, cut into chunks
- [Hachiya persimmons](#): peeled, sliced
- Cherries: pitted

Once frozen, blend 3 cups of the prepared fruit with up to ¼ cup plant milk until smooth.