

Helergon Kitchen

Ninja Creami Dole Whip Ice Cream

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

Ingredients

Base

- [ ] 2 cups full-fat coconut milk
- [ ] 1 cup pineapple juice
- [ ] 1/4 cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon juice

Optional Add-ins

- [ ] 1/4 cup whipped coconut cream
- [ ] 2 tbsp diced fresh pineapple

Instructions

1. In a mixing bowl, combine coconut milk, pineapple juice, powdered sugar, vanilla, and lemon juice. Stir gently until the sugar dissolves and the mixture is smooth.
2. Pour the blend into the Ninja Creami pint, smoothing the top, and seal with its lid. Place the pint in the freezer and let it freeze solid for at least 24 hours.
3. After the pint is fully frozen, install it in the Ninja Creami, select the "Ice Cream" function, and let the machine whirl. The result should be a light, airy texture reminiscent of classic Dole Whip.
4. If you want extra fluff, remove the pint, fold in whipped coconut cream and fresh pineapple pieces, then re-spin using the "Mix-In" setting.
5. Serve immediately for a soft-serve feel, or place back in the freezer for a firmer scoop. garnish with a pineapple slice if desired.

Nutrition per serving

210 kcal	2 g	12 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the pint is completely frozen; a partially frozen mixture can lead to a grainy texture.
- Adjust sweetness by adding more or less powdered sugar according to your taste.
- For an extra tropical hint, drizzle a little pineapple-infused simple syrup just before serving.