

Helergon Kitchen

# Peanut Butter Ice Cream in Ninja Creami

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| **15 min**<br>Prep time | **15 min**<br>Total time | **4**<br>Servings |
| **Easy**<br>Difficulty | **American**<br>Cuisine | **Dessert**<br>Course |

## Ingredients

### Base

- [ ] 1 cup heavy cream
- [ ] 1 cup whole milk
- [ ] 3/4 cup natural peanut butter
- [ ] 1/4 cup honey
- [ ] 1 tsp vanilla extract
- [ ] ½ tsp fine sea salt

### Optional Mix-Ins

- [ ] 2 tbsp mini chocolate chips
- [ ] 1 tbsp chopped roasted peanuts

## Instructions

1. In a medium bowl, whisk together the heavy cream, milk, honey, vanilla, and salt until fully combined.
2. Add the peanut butter in small dollops, then whisk until the mixture is smooth and the peanut butter is fully incorporated.
3. Pour the mixture into the Ninja Creami pint container, seal the lid tightly, and place it in the freezer for at least 24 hours.
4. After freezing, install the pint in the Ninja Creami, select the ‘Ice Cream’ function, and let it spin until creamy.
5. If using mix-ins, fold them gently into the softened ice cream, then re-spin for a few seconds to blend.
6. Serve immediately or transfer to an airtight container for later enjoyment.

### Nutrition per serving

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

**Tips & notes**

- For a deeper roasted flavor, toast the peanuts lightly before blending into the base.
- If the ice cream feels too soft, return the pint to the freezer for an additional 30 minutes.
- A drizzle of melted dark chocolate over the top adds an elegant finish.