

Nel's Chocolate Peanut Butter Protein Soft Serve

Makes 1 Ninja Creami pint

Ingredients

- 2 frozen bananas, blended smooth (For full pint may need 3 frozen bananas)
- 1- 1½ cups homemade oat milk
- 2 tablespoons unsweetened cocoa powder
- 1 heaping tablespoon organic peanut butter
- 1 scoop unsweetened pea protein
- 1 tablespoons pure maple syrup (adjust to taste)
- ½ teaspoon xanthan gum
- Pinch of sea salt (optional, but enhances the chocolate)

Before Freezing

1. Blend everything until completely smooth.
2. Pour into the Ninja Creami pint.
3. Freeze on a level surface for **24 hours**.

Ninja Creami Directions

1. Process on **Lite Ice Cream** (or Protein Ice Cream if your model has it).
2. If crumbly, add **1–2 tablespoons oat milk**.
3. Run **Re-Spin** once.
4. If you'd like it extra fluffy, Re-Spin a second time.

Swirl Soft Serve

Transfer the finished mixture to the **Swirl** container and dispense as soft serve.

Optional Snack Mix-ins

After processing, fold in:

- Chopped roasted peanuts
- Mini vegan chocolate chips
- Crushed pretzels
- Cacao nibs
- Shaved dark chocolate
- Chopped peanut butter cups (vegan)

For an Even Creamier Texture

Add one of these before freezing:

- 2 tablespoons coconut cream
- 2 tablespoons cashew butter
- ¼ avocado
- 1 teaspoon vanilla extract
- ½ teaspoon espresso powder (for a mocha flavor)

This recipe will have a texture similar to a **soft chocolate Frosty** with a rich peanut butter flavor, while still being high in protein and completely vegan.