

Vegan High-Protein Decaf Coffee Nice Cream (Ninja CREAMi Version)

Designed specifically for the **Ninja CREAMi**.

Ingredients

- 2 ripe bananas, sliced
- 1 cup **Ripple Unsweetened Original** pea milk
- 1 scoop (20–25 g) **unsweetened pea protein powder**
- 1–2 teaspoons decaf instant espresso powder (or 2 tablespoons chilled strong decaf espresso)
- 1 teaspoon vanilla extract
- ½ teaspoon cinnamon
- Pinch of sea salt

Optional Flavor Boosters

- 1 teaspoon cocoa powder (mocha)
- ½ teaspoon instant chicory (for deeper coffee flavor)
- ¼ teaspoon cardamom
- 1 tablespoon almond butter or cashew butter
- 1 tablespoon ground flaxseed

Directions

1. Add all ingredients to a blender.
2. Blend until completely smooth.
3. Pour into a **Ninja CREAMi pint container**, making sure not to exceed the **MAX FILL** line.
4. Freeze on a level surface for **24 hours**.
5. Install the pint in the Ninja CREAMi and select **Lite Ice Cream**.

If It's Powdery (Very Common)

- Add **1–2 tablespoons Ripple Unsweetened**.
- Press **Re-Spin** once or twice until smooth.

For Extra Creaminess

After the first spin, add one of the following before using **Mix-In** or another **Re-Spin**:

- 1 tablespoon Ripple Unsweetened
- 1 tablespoon almond butter
- 1 tablespoon cashew butter
- 2 tablespoons dairy-free yogurt

Optional Mix-Ins

After the first spin:

- Cacao nibs
- Chopped walnuts
- Chopped pecans
- Sugar-free dark chocolate pieces
- Toasted coconut flakes

Approximate Nutrition (Entire Pint)

- Calories: ~420–480
- Protein: **30–35 g**
- Fiber: ~10–12 g
- No added sugar
- Vegan
- Dairy-free

Coffee Shop Variations

☕ **Vanilla Latte** – Add an extra teaspoon of vanilla.

🍫 **Mocha** – Add 2 teaspoons cocoa powder.

🌰 **Hazelnut Latte** – Add ½ teaspoon hazelnut extract.

🍁 **Maple Latte** – Add a little sugar-free maple-flavored syrup.

❤️ **Cinnamon Dolce** – Increase cinnamon to 1 teaspoon and add a pinch of nutmeg.

This recipe works especially well in the Ninja CREAMi because the banana provides natural creaminess, while the Ripple pea milk and pea protein create a rich, smooth texture after a

Re-Spin. If you prefer a firmer, scoopable consistency, run one additional Re-Spin with a tablespoon of Ripple milk.