

Choco Fever Dream

Easy Dole Whip Ice Cream

Refreshingly light Dole Whip ice cream prepared with the Ninja Creami – perfect for a breezy treat.

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

Ingredients

Base

- [ ] 2 cups frozen pineapple chunks
- [ ] 1/2 cup sweetened condensed milk
- [ ] 1/2 cup canned coconut milk
- [ ] 1 tablespoon fresh lemon juice
- [ ] 1 teaspoon lime zest
- [ ] 1/2 teaspoon vanilla extract
- [ ] Pinch of sea salt

Optional Mix-ins

- [ ] 1/4 cup toasted coconut flakes
- [ ] 2 tablespoons diced fresh mango
- [ ] Chocolate shavings

Instructions

1. Combine frozen pineapple, condensed milk, coconut milk, lemon juice, lime zest, vanilla, and salt in a blender; blend until completely smooth.
2. Pour the mixture into the Ninja Creami's pint container, seal the lid, and freeze for at least 2 hours (or overnight).
3. Remove the container, install it onto the Ninja Creami, and select the 'Ice Cream' setting; let the machine spin until creamy.
4. If the texture is too dense, add a splash of coconut milk and spin again for a lighter consistency.
5. Fold in any optional mix-ins gently, then place the pint back in the freezer for 10-15 minutes to set.
6. Scoop into bowls, garnish with toasted coconut, and enjoy the fluffy, tropical delight.

Nutrition per serving

210 kcal	2 g	30 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra fluffiness, chill the mixing bowl and paddle overnight.
- Adjust sweetness by adding a bit more condensed milk or a drizzle of honey if desired.
- If the ice cream is too firm after freezing, let it sit at room temperature for 5 minutes before the second spin.