

Choco Fever Dream

Peanut Butter Ice Cream – Ninja Creami Recipe

10 min Prep time	**10 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Base

- [ ] 1 cup natural peanut butter
- [ ] 1 cup heavy cream
- [ ] 1 cup whole milk
- [ ] ½ cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] ¼ tsp salt

Optional Swirl

- [ ] 2 tbsp melted chocolate
- [ ] 1 tbsp honey
- [ ] ¼ cup chopped roasted peanuts

Instructions

1. In a medium bowl, whisk together the peanut butter, heavy cream, milk, sugar, vanilla, and salt until completely smooth; the mixture should be glossy and free of lumps.
2. Pour the blended mixture into the Ninja Creami pint container, level the surface, and place the lid securely.
3. Freeze the pint for at least 24 hours in your freezer; this solidifies the base for the spin cycle.
4. After freezing, attach the pint to the Ninja Creami and select the “Ice Cream” function; let the machine spin until the texture is soft-serve smooth.
5. If you’d like a swirl, drizzle the melted chocolate and honey over the churned ice cream, then add the chopped peanuts; use the “Mix-In” function to fold gently.
6. Serve immediately for a soft-serve feel, or refreeze for 30 minutes for a firmer scoop.

Nutrition per serving

340 kcal	8 g	28 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a richer flavor, toast the peanuts lightly before adding them.
- If the ice cream looks a bit icy after the first spin, run the “Re-spin” function once more.
- Adjust sweetness by tasting the base before freezing; peanut butter already carries a subtle natural sweetness.