



Long Livo

Peanut Butter Ice Cream – Ninja Creami Recipe

10 min

Prep time

Easy

Difficulty

10 min

Total time

American

Cuisine

4

Servings

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

Calories

8 g

Protein

28 g

Carbs

22 g

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.