

YIELD: 1 PINT

Ninja Creami Mint Chocolate Chip Ice Cream

This refreshingly cool and creamy mint chocolate chip ice cream comes together easily, thanks to the Ninja Creami!

PREP TIME	ADDITIONAL TIME	TOTAL TIME
10 minutes	1 day	1 day 10 minutes



Ingredients

- 1 TBSP (1/2 ounce) cream cheese
- 1/3 cup sugar
- 1 tsp peppermint extract
- 1 cup whole milk
- 3/4 cup heavy cream
- 4-6 drops green food coloring (optional)
- 1/4 cup mini chocolate chips or finely chopped chocolate

Instructions

1. Add cream cheese to a microwave-safe bowl. Microwave for 10 seconds.
2. Add sugar and peppermint extract to the cream cheese. Use a silicone spatula or wooden spoon to mix together, until incorporated into a thick paste.
3. In a separate measuring cup, combine whole milk and heavy cream. Gradually add this liquid to the sugar mixture (a couple tablespoons at a time to start), mixing well to combine. Continue until all liquid is added and the sugar has dissolved.
4. If using food coloring, add at this time, starting with a few drops and increasing until your desired color intensity is reached. Stir well to combine.
5. Transfer mixture to a Ninja Creami pint. Close the lid and freeze for 24 hours on a level location in your freezer.
6. After 24 hours, remove from freezer and take off lid. Add pint to the bowl of the Ninja Creami and secure lid. Insert bowl into machine, locking into place.
7. Select the Ice Cream function, which will run for about 2 minutes.
8. Once the ice cream has been spun, remove from the machine. Use a spoon to create a well in the ice cream that is about 1.5 inches wide and reaches to the bottom of the pint. Add chocolate chips or pieces to this well.
9. Reinsert bowl into machine and use Mix In function. Once finished, remove from machine and serve.

Notes

- If your ice cream is crumbly after processing, you can use the Re-Spin function to see if that helps the texture. If not, add 1 tablespoon of milk and Re-Spin again. This usually does the trick. If necessary,

you'll want to re-spin prior to adding your chocolate chips.

- Not eating the whole pint at once? Smooth the surface of the remaining ice cream in the pint and place back in the freezer. You can scoop directly from the pint next time, or send it through another Ice Cream cycle on your machine to soften it more (though this will break up your chocolate chips even more).
- If you need to make this dairy free, you can use unsweetened oat milk instead of milk, unsweetened coconut cream instead of heavy cream, and vegan cream cheese instead of regular cream cheese.

Nutrition Information: YIELD: 4 SERVING SIZE: 1/2 cup

Amount Per Serving: CALORIES: 346 TOTAL FAT: 24g SATURATED FAT: 15g TRANS FAT: 1g UNSATURATED FAT: 7g
CHOLESTEROL: 64mg SODIUM: 87mg CARBOHYDRATES: 29g FIBER: 1g SUGAR: 28g PROTEIN: 5g

Nutrition information is automatically calculated and is not guaranteed for accuracy.



Want more delicious recipe ideas?

Check out even more mealtime inspiration on my Pinterest boards!

© Chrysti Benner

CUISINE: American / CATEGORY: Ice Cream

<https://marginmakingmom.com/delicious-ninja-creami-mint-chocolate-chip-ice-cream/>