



**Makes 4 cups**  
**Preparation Time: 10 minutes**  
**Cook Time: 10 minutes**

#### INGREDIENTS:

2 cups frozen sliced peaches (8 oz.)

2 bananas, peeled, broken into chunks, and frozen

½ cup unsweetened, unflavored plant milk, such as almond, soy, cashew, or rice

½ teaspoon vanilla powder or pure vanilla extract (optional)

Raspberry balsamic vinegar, for drizzling (optional)

## Vegan Peach Ice Cream

This vegan peaches and cream ice cream lets me enjoy a favorite dessert from my childhood while still eating healthfully. A drizzle of raspberry balsamic vinegar adds tart notes to complement the sweetness. If you'd like to thicken the balsamic to a glaze, simply simmer raspberry balsamic vinegar until reduced to desired consistency.

By Chef AJ

- 1 In a high-power blender or food processor combine peaches, bananas, milk, and, if desired, vanilla. Blend until smooth and creamy.
- 2 Scoop ice cream into bowls and drizzle lightly with raspberry balsamic vinegar.