



Makes six 2½-inch cupcakes
Preparation Time: 30 minutes
Cook Time: 6 hours

INGREDIENTS:

2 cups frozen mixed berries

2 medium bananas, each cut
into 2 or 3 pieces and frozen

2 cups frozen mango chunks

Tricolor Nice Cream Cupcakes

Here's a fun and creative way to serve **nice cream**: Layer three different flavors in cupcake molds for rainbow-hued nice cream cupcakes. Colorful stripes of mango, banana, and berries give these frosty treats an eye-catching aesthetic that's ideal for impressing guests at a dinner party. Top each cupcake with extra berries or even a sprinkle of **granola** to get a salty-sweet flavor profile. Feel free to make this recipe in advance because they'll keep for two to three weeks in the freezer!

Tip: The volume of cupcake molds can vary, but they generally range from ⅓ to ½ cup each. If your pan or individual cups are larger, you'll get six creamcakes; if they are smaller, the recipe will yield about nine.

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By Darshana Thacker Wendel

- 1 Arrange six silicone cupcake molds on a rimmed baking sheet. Place berries in a blender; cover and blend until smooth. Working quickly so berries don't thaw, pour berry puree into cupcake molds, filling each mold one-third full. Transfer baking sheet to the freezer.
- 2 Thoroughly rinse blender pitcher, then add frozen bananas; cover and blend until creamy. Remove baking sheet from freezer and divide banana puree evenly among cupcake molds, filling them no more than two-thirds full. Return to freezer.
- 3 Place frozen mango in blender (there's no need to rinse the blender unless desired). Blend until creamy and smooth. Remove baking sheet from freezer. Divide mango puree evenly among cupcake molds. Cover molds with a second baking sheet or with plastic wrap. Freeze at least 6 hours or until set. Unmold just before serving. If desired, top with additional frozen mixed berries.