



Serves 1-2
Cook Time: 20 minutes

INGREDIENTS:

ICE CREAM

5-6 medium-sized bananas, cut into 1-inch pieces and frozen

1-2 tablespoons cocoa, cacao, or carob powder

TOPPINGS OF CHOICE, SUCH AS:

goji berries

mulberries

plum

kiwi

coconut flakes

cacao nibs

2-Ingredient Chocolate Banana Ice Cream

This awesomely easy cacao banana ice cream is raw, vegan, gluten-free, low-fat, and delicious! For toppings, feel free to just use what you have at home and have fun enjoying a different combination of toppings every time you make this.

From [Sweet Simple Vegan](#)

By Jasmine Briones

- 1 In a food processor, process the bananas until they start to break down into the ice cream.
- 2 Turn off the processor. Scrape down the sides and add in the cacao.
- 3 Allow it to process again for another 3-4 minutes, or until fluffy and smooth. You may need to open and scrape down the sides periodically.
- 4 Decorate liberally with toppings.

Notes: You can also make this ice cream in a high speed blender. I have made it successfully with a Vitamix, but you must use a tamper in order for it to work. Just be sure to thaw the bananas for about 10 minutes prior to ease the blending.

This cool dessert recipe and other bbq ideas are also available in our convenient [iPhone app](#) and [Android app](#).