



FRUIT ICE CREAM

RECIPE BOOK

44

Delicious
Soft-Serve
Dessert Recipes
With Instructions

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No Banana Recipes

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APPLE PIE

by OurFavoriteFinds.Shop

Enjoy sweet apple with a hint of warm cinnamon! Use your favorite apple variety. We recommend leaving the peel on the apples or peeling only half the apple.

Ingredients

- 2 frozen over-ripe bananas
- 1/2 cup frozen apple slices
- 1 teaspoon cinnamon
- 1/2 teaspoon all spice
- 1/2 teaspoon nutmeg

Directions

1. Slightly thaw your frozen fruit prior to putting through your ice cream maker.
 2. In a small bowl mix cinnamon, all spice and nutmeg until combined
 3. Sprinkle the mixture over the frozen bananas and apples
 4. Insert one frozen banana
 5. Insert half of the apple slices
 6. Alternate the remaining ingredients
- Optional: Sprinkle a little extra cinnamon over top*

01

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BLACKBERRY

by OurFavoriteFinds.Shop

Sweet & creamy bananas elevate the flavors of rich blackberries and creates one of the most colorful treats to enjoy anytime!

Ingredients

- 2 frozen over-ripe bananas
- 3/4 cup of frozen blackberries

Directions

1. Slightly thaw your frozen fruit prior to putting through your ice cream maker.
2. Insert one frozen banana
3. Add 3/4 cup frozen blackberries
4. Insert second frozen banana



CHOCOLATE COCONUT

by OurFavoriteFinds.Shop

Sweet & Chewy Coconut compliment rich chocolate to make your taste buds think they are on vacation!

Ingredients

- 2 frozen over-ripe bananas
- 2 oz. dark chocolate (frozen or room temperature)
- 1/4 cup shredded coconut

Directions

1. Slightly thaw your frozen fruit prior to putting through your ice cream maker.
2. Insert one frozen banana
3. Add 2 oz. dark chocolate
4. Insert second frozen banana
5. Sprinkle coconut on top of chocolate ice cream.



CHOCOLATE CHIP CREAM

by OurFavoriteFinds.Shop

Indulge in a guilt-free & dairy-free version of a classic favorite. Chunks of dark chocolate swirl into sweet bananas to satisfy your sweet tooth.

Ingredients

- 2 frozen ripe bananas
- 50 grams dark chocolate

Directions

1. Slightly thaw your frozen fruit prior to putting through your ice cream maker.
2. Insert one frozen banana
3. Add 50 grams dark chocolate
4. Insert second frozen banana



CHOCOLATE CREAM

by OurFavoriteFinds.Shop

No guilt here! Cocoa powder blends into creamy sweet bananas to help give you a little chocolate fix.

Ingredients

- 2 frozen over-ripe bananas
- 1 teaspoon cocoa powder

Directions

1. Slightly thaw your frozen fruit prior to putting through your ice cream maker.
2. Sprinkle cocoa powder over frozen bananas
3. Insert frozen bananas



CHOCOLATE RASPBERRY

by OurFavoriteFinds.Shop

A familiar marriage of sweet raspberries and dark chocolate combine to make this treat one that will impress all your guests.

Ingredients

- 2 frozen over-ripe bananas
- 3/4 cup frozen raspberries
- 30 grams dark chocolate chips

Directions

1. Slightly thaw your frozen fruit prior to putting through your ice cream maker.
2. Insert one frozen banana
3. Add 3/4 cup frozen raspberries
4. Insert second frozen banana
5. Sprinkle chocolate chips on top



CRANBERRY ORANGE

by OurFavoriteFinds.Shop

Tart cranberries compliment hints of sweet and refreshing orange, making this a bright addition to your autumn dessert menu.

Ingredients

- 2 frozen over-ripe bananas
- 1/2 cup frozen cranberries
- 1 teaspoon orange zest (zest from half an orange)

Directions

1. Slightly thaw your frozen fruit prior to putting through your ice cream maker.
2. Insert 1/2 frozen banana
3. Add 1/4 cup frozen cranberries
4. Add 1 teaspoon orange zest
5. Insert 1/2 frozen banana
6. Add remaining 1/4 cup cranberries
7. Insert 1 frozen banana