



# Banana Ice Cream

*Kitchen scrap: Ripe bananas*

Yield: 2 servings

Prep time: 3+ hours

## Ingredients

- 3 ripe bananas
- Toppings (optional)

*Adapted from [The Kitchn](#) - Faith Durand*

## Directions

1. Cut ripe bananas into even pieces.
2. Freeze in a plastic container or bowl for at least 2 hours, preferably overnight.
3. If necessary, break apart banana pieces and blend in a food processor or blender until ice cream consistency. Scrape down sides as needed.
4. Pour ice cream into a plastic container and freeze until it is thick enough to scoop, or enjoy immediately. Banana ice cream can be enjoyed with chocolate chips, peanut butter, candy bar pieces, and more!

### Notes:

Melt chocolate chips in a small bowl and drizzle on top of ice cream for a chocolate shell.