

Banana Cream Pie Swirl Froyo

PREP:
5 Minutes

MAKES:
4 Servings

FREEZE TIME:
24 Hours

BEST WITHIN:
2 Weeks

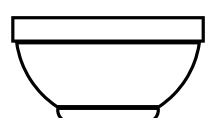
PROGRAM TIME:
6 Minutes



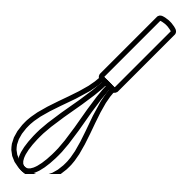
INGREDIENTS:

- 2 (4 oz) Coconut Cult Banana Cream Pie cups
- ½ ripe banana (the riper it is, the sweeter and creamier)
- ¾ cup full-fat coconut cream
- 2 tablespoons organic maple syrup
- ½ teaspoon vanilla extract
- Tiny pinch of sea salt

TOOLS NEEDED:



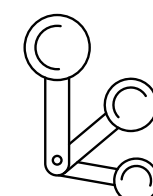
Large Bowl



Whisk



Fork or masher



Measuring
cups/spoons

DIRECTIONS:

1. In a large bowl, mash the banana until smooth. Add the Coconut Cult yogurt, coconut cream, maple syrup, vanilla extract, and sea salt; whisk until fully combined and smooth.
2. Make sure pint base is closed. Pour mixture into an empty Swirl Pint. Place storage lid on pint and freeze for 24 hours.
3. Remove pint from freezer and remove lid from pint. Place Swirl Pint in outer bowl, install Creamerizer™ Paddle onto outer bowl lid, and lock the lid assembly on the outer bowl. Slide bowl assembly onto motor base and twist the handle right to raise the platform and lock in place.
4. Select SOFT SERVE, then FROZEN YOGURT.
5. When processing is complete, hold the release button to the left of the outer bowl, twist bowl handle, then pull away from unit to remove the pint from outer bowl. Install dispense lid and install pint in unit, aligning the blue tabs. Twist white pint base to the OPEN position. Pull handle to dispense into a chilled bowl or cone and serve immediately.

NOTE: If your freezer is set to a very cold temperature, the froyo may look crumbly. If this occurs select RE-SPIN to process the mixture a little more until smooth prior to dispensing.