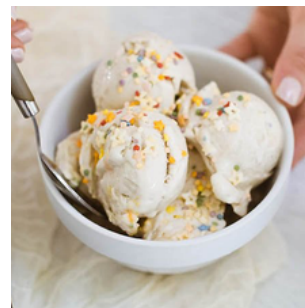


Easy Dairy Free Cake Batter Nice Cream feat. Bone Broth Protein



Prep Time
10 minutes

Total Time
3 hours

Servings
4

Allergens

Peanut-free, seafood-free, shellfish-free, egg-free, dairy-free, soy-free, gluten-free

Required Equipment

Food Processor or High-Speed Blender, Freezer-safe Container



Nutrition

341 Calories
21g Fat
11g Protein
26g Net Carbs

Ingredients

- 1 15 oz can Full-Fat Coconut Milk
- 1.5 scoops Natural Force Vanilla Bone Broth Protein Powder
- 1/3 cup Raw Honey
- 1/3 cup Almond Flour
- 1/4 tsp Baking Soda
- Supernatural Soy-Free Rainbow Starfetti (optional)

Instructions

1. Add all ingredients in a food processor, Vitamix, or high-speed blender.
2. Blend until well combined, about 2-3 minutes.
3. Place ice cream in a freezer-friendly container. Mix in sprinkles and add on top. Place in the freezer for at least 1 hour. Enjoy!

Variations

CHOCOLATE N'ICE CREAM: Replace the Vanilla Bone Broth Protein for Chocolate Bone Broth Protein.

TURMERIC N'ICE CREAM: Replace the Vanilla Bone Broth Protein for Turmeric Bone Broth Protein.