

Plate Dream

Ninja Creami Copycat Blizzard – Easy Homemade Ice Cream

20 min Prep time	**20 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Base Ice Cream

- [ ] 2 cups whole milk
- [ ] 1 cup heavy cream
- [ ] 3/4 cup granulated sugar
- [ ] 2 tsp vanilla extract
- [ ] Pinch of salt

Swirl & Mix-Ins

- [ ] 1/2 cup chocolate ribbons (or melt chocolate and drizzle)
- [ ] 1 cup whipped topping
- [ ] Optional: crushed cookies or caramel bits

Instructions

1. In a medium bowl, whisk together milk, heavy cream, sugar, vanilla, and salt until the sugar dissolves completely.
2. Cover the bowl and refrigerate for at least 2 hours, or until the mixture is thoroughly chilled.
3. Pour the chilled mixture into the Ninja Creami's pint container, seal tightly, and freeze for 24 hours.
4. Insert the frozen container into the Ninja Creami, select the "Ice Cream" function, and let the machine spin until smooth.
5. Transfer the churned ice cream to a large bowl, gently fold in the whipped topping and chocolate ribbons, creating elegant swirls.
6. Return the final mixture to the pint container, seal, and freeze for an additional 30 minutes to firm up before serving.

Nutrition per serving

260 kcal	4 g	26 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the ice cream seems too hard after the final freeze, let it sit for 5-10 minutes before scooping.
- Stir gently when adding swirls to keep the ribbons from breaking.
- For an extra sparkle, drizzle a thin stream of chocolate sauce just before serving.