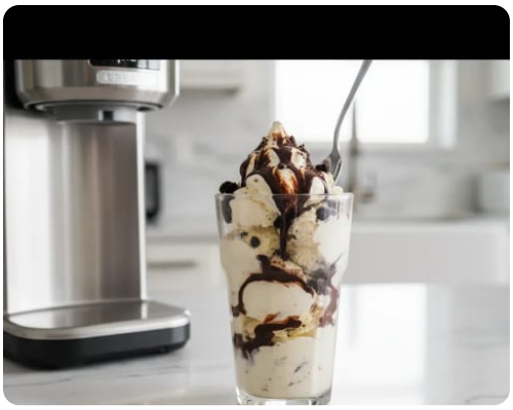


Bite Spoon

Easy Copycat Blizzard with Ninja Creami

15 min Prep time	**30 min** Cook time	**45 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Base

- [ ] 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 fudge ribbon, slightly warmed
- [ ] 1/3 cup crushed chocolate cookies
- [ ] 2 tbsp caramel drizzle (optional)
- [ ] 1 tsp vanilla extract

Instructions

1. Combine milk, heavy cream, sugar, vanilla, and salt in a bowl; whisk until sugar dissolves.
2. Pour the mixture into the Ninja Creami pint, seal, and freeze for at least 24 hours.
3. Run the Creami on the 'Ice Cream' setting; once churned, transfer to a mixing bowl.
4. Fold in the warmed chocolate ribbon and crushed cookies gently, reserving a little for topping.
5. Spoon the mixture back into the pint, drizzle with caramel if using, and place in the freezer for 10 minutes to set.
6. Serve in chilled bowls, adding extra cookie crumbs and a final drizzle of chocolate or caramel for that classic Blizzard look.

Nutrition per serving

380 kcal	5 g	38 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra creaminess, add a tablespoon of melted butter to the base before freezing.
- If you prefer a fruit swirl, substitute the chocolate ribbon with a berries compote.
- Use the Ninja Creami's 'Mix-In' function for an even distribution of swirls.