

CONCORD FOODS



Maple Raisin Banana Bread Ice Cream

MAKES: 4 SERVINGS

INGREDIENTS:

- ¼ cup Sun-Maid raisins
- 4 tablespoons maple syrup
- 2 bananas, peeled, frozen at least 2 hours before use
- 2 tablespoons peanut butter
- 3 tablespoons Chiquita™ Banana Bread Mix

EQUIPMENT:

- Blender
- Microwave safe container

DIRECTIONS:

- Combine raisins and maple syrup in a microwave-safe bowl. Microwave for 1 ½ minutes, set aside.
- Break frozen bananas into small pieces and place in blender. Puree on high until a soft serve-like consistency is created.
- Strain raisins and set aside. Pour strained maple syrup into blender with banana. Puree until smooth. Add peanut butter and banana bread mix to maple syrup banana mixture and puree in blender until smooth.
- Remove ice cream from blender and place into bowl.
- Fold raisins into ice cream. Serve immediately for soft-serve consistency or place in freezer for 1-3 hours to increase firmness.

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