



Vanilla Nice Cream With Real Vanilla Bean

Frozen bananas are the secret to the creamy texture of this **nice cream**, which is fabulous with warm **cobblers and pies** or as a refreshing treat on its own. For the sweetest results, be sure to freeze bananas when they're very ripe.

By Carla Christian

Makes 4½ cups
Preparation Time: 15 minutes
Ready In: 15 minutes

INGREDIENTS:

- 1 vanilla bean, split lengthwise
- 5 medium bananas, peeled, sliced, and frozen
- ¼ to ½ cup unsweetened plant-based milk

- 1 Using a small sharp knife, scrape seeds from vanilla bean.
- 2 In a food processor combine vanilla seeds, frozen bananas, and ¼ cup of the milk. Cover and process until smooth, adding as much of the remaining milk as needed.
- 3 Serve immediately for a soft-serve ice cream or freeze at least 4 hours for a scoopable ice cream. Store in the freezer for up to 1 week.