

Chocolate Protein Ice Cream



PREP TIME

5 mins

COOK TIME

5 mins

TOTAL TIME

10 mins



COURSE

Dessert, Gluten Free, Snacks



SERVINGS

1 serving

CALORIES

138 kcal

INGREDIENTS

- 1 scoop [Plant Fusion Chocolate](#)
- 2 Tbl Cocoa Powder
- 5 packets/drops Stevia
- 1 tsp xanthan gum
- 2 cup ice
- 1/4 cup Vanilla Unsweetened Almond Milk

INSTRUCTIONS

1. Put ice and almond milk in the blender and begin blending on low.
2. Add the protein powder, cocoa powder, and stevia while slowly increasing blender speed. Add xanthan gum and blend on high until creamy, about 5-10 seconds depending on your blender. Enjoy!
3. Add xanthan gum and blend on high until creamy, about 5-10 seconds depending on your blender.
4. Eat, make gains!

NUTRITION

Nutrition Facts

Chocolate Protein Ice Cream

Amount Per Serving

Calories	138	Calories from Fat	27
% Daily Value*			
Fat	3g		5%
Sodium	448mg		19%
Potassium	103mg		3%
Carbohydrates	7g		2%
Fiber	3g		13%
Sugar	4g		4%
Protein	21g		42%
Vitamin A	150IU		3%
Calcium	110mg		11%
Iron	0.2mg		1%

* Percent Daily Values are based on a 2000 calorie diet.



Tried this recipe?

Let us know how it was!