

BANANA ICE CREAM

Source: Recipe4Living.com

Ingredients:

4 ripe bananas, peeled/mashed
1 can (14 oz) sweetened condensed milk
3/4 C whipping cream
1/2 tsp cinnamon
1/4 tsp nutmeg
1/4 C peanut butter, if desired
Chocolate chips, if desired

Directions:

Combine bananas & condensed milk in large bowl. Whisk in cream, spices & peanut butter - pour banana mixture into 8x8x2" glass baking dish.

Cover tightly, pushing saran wrap down onto surface of ice cream. Cover again with foil. Place in freezer on a flat shelf for about 2 hours - stirring about every 1/2 - 3/4 hour.

Transfer to large bowl. Using an electric mixer beat ice cream till fluffy. Return to glass dish and freeze till firm - about 6 hours.

Sprinkle with chocolate chips before serving. (can be made up to 3 days ahead)