

Treasure Barrel

Copycat Wendy's Frosty in Ninja Creami – Easy Ice Cream

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Main Ingredients

- ▢ 1 ½ cups silken tofu, drained
- ▢ ½ cup plain low-fat Greek yogurt
- ▢ ¼ cup unsweetened cocoa powder
- ▢ ¼ cup honey or maple syrup
- ▢ 1 tsp vanilla extract
- ▢ ¼ tsp sea salt

Optional Toppings

- ▢ Chocolate syrup drizzle
- ▢ Whipped cream
- ▢ Sprinkle of sea salt

Instructions

1. In a blender, combine silken tofu, Greek yogurt, cocoa powder, honey, vanilla, and sea salt. Blend on high until the mixture is completely smooth and no lumps remain.
2. Taste the base and adjust sweetness if needed. Transfer the blend into the Ninja Creami pint container, smooth the top, and seal with the lid.
3. Place the pint in the freezer and freeze solid for at least 24 hours (or follow the machine’s quick-freeze setting).
4. Remove the pint, attach the Creami paddle, and run the "Ice Cream" function. When the cycle finishes, you’ll have a soft-serve Frosty.
5. If you prefer a firmer texture, run the "Refreeze" function for 10-15 minutes, then serve.
6. Spoon into bowls, drizzle with chocolate syrup, and garnish with a pinch of sea salt or a dollop of whipped cream if desired.

Nutrition per serving

180 kcal	10 g	28 g	4 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a richer chocolate flavor, use a tablespoon of melted dark chocolate in the blend.
- If the Frosty is too soft after the cycle, return to the freezer for a few minutes before serving.
- The recipe works well with the Oreo milkshake for a fun dessert combo.