

Treasure Barrel

Easy Ninja Creami Copycat Blizzard

20 min Prep time	**20 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Base

- [ ] 2 cups heavy cream
- [ ] 1 cup whole milk
- [ ] 3/4 cup granulated sugar
- [ ] 2 tsp pure vanilla extract
- [ ] 1 pinch salt

Swirl

- [ ] 1/2 cup dark chocolate chips
- [ ] 1 tbsp butter
- [ ] 1 tsp light corn syrup

Instructions

1. In a large mixing bowl, whisk together heavy cream, whole milk, sugar, vanilla, and salt until the sugar dissolves.
2. Pour the mixture into the Ninja Creami pint container, cover, and freeze for at least 2 hours (or overnight).
3. While the base freezes, melt the dark chocolate chips with butter and corn syrup over low heat, stirring until smooth; set aside to cool slightly.
4. Insert the frozen pint into the Ninja Creami, select the "Ice Cream" function, and let the machine spin until creamy.
5. Remove the pint, drizzle the chocolate swirl in a zig-zag pattern, then gently fold with a spatula to create ribbons.
6. Serve immediately or refreeze for a firmer texture. Enjoy the swirl of chocolate and cream that feels like a classic Blizzard.

Nutrition per serving

320 kcal	4 g	25 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mixture seems too liquid after the spin, run the "Re-spin" function for a smoother texture.
- For a layered effect, add swirls of caramel or fruit puree after the initial spin before folding.
- Allow the Blizzard to sit at room temperature for 5 minutes before scooping for the best mouthfeel.