

Treasure Barrel

Easy Ninja Creami Dole Whip Ice Cream

10 min Prep time	**10 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Base

- [ ] 2 cups Dole pineapple juice
- [ ] 1 cup heavy cream
- [ ] 1/3 cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice
- [ ] Pinch of salt

Optional Add-ins

- [ ] Fresh pineapple chunks
- [ ] Drizzle of pineapple syrup
- [ ] A splash of almond milk for extra creaminess

Instructions

1. In a medium bowl whisk together pineapple juice, heavy cream, sugar, vanilla, lemon juice, and salt until the sugar dissolves.
2. Pour the mixture into the Ninja Creami pint, cover with the lid, and freeze for at least 4 hours or overnight.
3. Remove the pint from the freezer, install it on the Ninja Creami, and select the “Ice Cream” function. Let the machine spin until smooth.
4. If the texture is too soft, re-spin using the “Mix-In” setting with any optional add-ins like pineapple chunks.
5. Scoop into bowls, garnish with a drizzle of pineapple syrup, and enjoy immediately.

Nutrition per serving

210 kcal	2 g	24 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a vegan version, replace heavy cream with coconut cream and use maple syrup instead of sugar.
- Taste the base before freezing; adjust acidity or sweetness at this stage.
- If the ice cream is too airy after spinning, refreeze for 30 minutes and spin again.