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Fruity Cereal Ice Cream Sandwiches

Prep Time: 3-5 hours Cook Time: 0 min.

Serving size: 1-2 sandwiches

Makes 4-6 servings

Ingredients

4-6 scoops Obvi Fruity Cereal Super Collagen Protein

32 oz. plain nonfat Greek yogurt

12 oz. canned fat-free evaporated milk

1 tsp vanilla paste

2 tsp liquid sweetener of choice

1 tsp natural butter flavor

1 tsp xanthan gum

Pinch of salt

Fruity cereal for topping, crushed (optional)

Healthy cookies of choice

Directions

1. Freeze the ice cream maker bowl for at least 24 hours.
2. In a blender, add the yogurt, milk, vanilla paste, sweetener, and butter flavor, and blend until smooth.
3. In a small bowl, whisk together the protein, xanthan gum, and salt. Slowly add the dry ingredients to the blender and keep blending until smooth.
4. Put the frozen ice cream bowl into the maker and pour in the ice cream mixture. Use the stir or churn setting and mix until the ice cream reaches a soft consistency.
5. Transfer the ice cream into a container. Cover and freeze for 3-5 hours.
6. Scoop the ice cream onto a cookie, add a top cookie, and roll the sides in crushed cereal. Repeat till you have used up the ice cream.

Enjoy immediately or cover and store in the freezer for up to 1 week.

