

Banana Mango Ice Cream

Ingredients:

- 4 very ripe bananas
- 1 mango

Directions:

- 1. Peel the mango and bananas. Chop them into small pieces and place in zip top bag.
- 2. Seal and freeze for four hours or longer.
- 3. Remove fruit from freezer and allow to sit at room temperature for 15 minutes to soften.
- 4. Blend fruit in food processor until texture is similar to soft serve ice cream.

Makes 4 servings.

