

ORANGE CREAMSICLE CHEESECAKE ICE CREAM

INGREDIENTS:

- 2 cups vanilla protein drink*
- 2 - 3 teaspoons Orange Cream Flavor Fountain
- 2 tablespoons cheesecake pudding mix
- 2 graham crackers, crushed
- 1 tablespoon butter, melted



DIRECTIONS:

1. In the Ninja Creami Container, whisk together the protein drink, Lorann Oils Orange Cream Flavor Fountain and the dry pudding mix.
2. Freeze with the lid on overnight or for 12 hours.
3. When you are ready to spin the ice cream, remove from the freezer and place inside of the Ninja Creami container with the lid.
4. Spin on the light ice cream setting. Respin as many times as needed until the ice cream is thick and creamy.
5. While the ice cream is spinning, combine the crushed graham crackers and melted butter.
6. Once the ice cream is thick and creamy, use a spoon to create a hole in the center of the ice cream and fill the hole with the graham cracker cracker mixture.
7. Use the 'mix in' setting on the ninja creami to add the graham cracker mixture to the ice cream.
8. Enjoy!

*Can substitute milk with $\frac{1}{3}$ cup powdered sugar and $\frac{1}{2}$ tsp of vanilla for the protein drink, if desired.