**Instructions:**
1. Place the frozen bananas, cocoa powder, and nut butter into your blender.
2. Blend the bananas on high speed, scraping the sides down, as needed.
3. After 2-3 minutes the ice cream should run smoothly.
4. You can serve this right away or freeze for 1-2 hours for a scoop-able consistency.

**Ingredients:**
- 4 frozen bananas, peeled, sliced
- 1/4 cup cocoa powder
- 2 tablespoons nut butter of your choice
- 1/4 cup milk of choice

*This recipe has been adapted by the South Plains Food Bank SNAP-Ed Department.*

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