

Dottie Foods

Fruit Freezes AAF (all allergen free) plant-based Ice cream

Mexican Chocolate Freeze

Yield 4 cups..... prep time 10 Minutes.....Shelf Life (frozen) 1 week

2/3 cup Dark Cocoa Powder]
½ tsp Ancho chili powder] Step #1
½ tsp Cinnamon ground]
2 Tbs Cane Sugar, granulated]
½ cup Dottie Foods Oat Milk]
6 bananas, chunked, frozen]. Step #2
2 tsp Vanilla Extract]

This is a delicious frozen version of Abuelita Mexican Hot chocolate.

In a small sauce pot, heat step #1 until sugar is dissolved and a smooth paste is achieved

Allow to cool to room temperature then

Combine Step #1 with Step #2 in a food processor

Pulse until a smooth creamy texture; You may want to scrap down the container once or twice to get an even finish quicker. Remember it's ice cream it melts quickly

Set up in the freezer for 20 minutes or up to a week. Serve in frozen dishes