

Banana Cream Cheese Cocoa Delight Ice Cream

A luscious homemade ice cream combining creamy banana and cream cheese with rich cocoa powder, sweet honey, warm spices, and a hint of rose and almond. Enhanced with raisins and drizzled with chocolate syrup, this dessert offers a unique and indulgent flavor experience.


15 min

Total time

Medium

Difficulty

450

kcal / serving

Ingredients

- 1 ripe banana
- 2 tablespoons cream cheese
- 1/2 cup heavy cream
- 1 tablespoon cocoa powder
- 1 tablespoon honey
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon vanilla extract
- A pinch of nutmeg
- A few drops of rose water
- 1/2 teaspoon almond extract
- 2 tablespoons raisins
- 1 tablespoon chocolate syrup

Steps

- 1 In a mixing bowl, mash the banana until smooth.
- 2 Add the cream cheese and mix until well combined and creamy.
- 3 In a separate bowl, whip the heavy cream until soft peaks form.
- 4 Gently fold the whipped cream into the banana and cream cheese mixture.
- 5 Add cocoa powder, honey, cinnamon, vanilla extract, nutmeg, rose water, and almond extract; mix gently until ingredients are fully incorporated.
- 6 Stir in the raisins.
- 7 Transfer the mixture into a container and freeze for at least 4 hours, stirring every 30 minutes to ensure a creamy texture.
- 8 Serve scoops of the ice cream drizzled generously with chocolate syrup.