

Chocolate Banana Cream Delight with Blueberry Syrup

A luscious chocolate ice cream enhanced with rich cocoa powder, crushed bananas, and creamy cheese, layered with chocolate and vanilla biscuits, topped with whipped cream and a vibrant blueberry syrup garnish.


20 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 2 tbsp cocoa powder
- 1 ripe banana, crushed
- 2 tbsp whipped cream
- 3 tbsp cream cheese
- 3 chocolate biscuits, crushed
- 3 vanilla biscuits, crushed
- 2 tbsp blueberry syrup
- Fresh blueberries for garnish

Steps

- 1 In a bowl, mix the cocoa powder and cream cheese until smooth.
- 2 Gently fold in the crushed banana and whipped cream to form a creamy mixture.
- 3 Crush the chocolate and vanilla biscuits separately and layer half of each at the bottom of a serving glass.
- 4 Spoon half of the chocolate-banana cream mixture over the biscuit layer.
- 5 Repeat the biscuit layers and top with the remaining cream mixture.
- 6 Drizzle blueberry syrup generously over the top.
- 7 Garnish with fresh blueberries.
- 8 Chill in the freezer for at least 1 hour before serving for a semi-frozen texture.