**Kitchen Strikes Back**

**Far too easy banana ice cream**

**Ingredients**

**4 medium ripe bananas**

**Got everything you need?**

**Then let’s get cooking!**

**1. Peel the bananas, then place them on a tray that can be**

**put in the freezer. Leave them in the freezer for at least**

**4 hours or overnight.**

**2. Once frozen, remove the bananas from the freezer – you**

**can do this one at a time if you want to make just one**

**portion. Cut into chunks and whizz in a food processor till**

**smooth.**

**3. If making in bulk, you can freeze any leftover banana ice**

**cream in a plastic box with a lid. Remove from the freezer and**

**allow to soften before serving.**