

Chocolate Banana Affogato

PREP TIME: 5 minutes

TOTAL TIME: 10 minutes

Servings: 1



Ingredients:

Dairy Free "Gelato"

1 frozen banana, peeled

1/3 cup unsweetened vanilla soy milk (or milk alternative of your choice)

4, 1 oz ice cubes

1 Tbsp almond butter

1 Tbsp cacao powder

2 tsp maca powder

1 shot of espresso* (reserved to top "gelato")

To make the banana "gelato", combine peeled frozen banana, soy milk, ice cubes, almond butter, cacao powder, and maca powder in a high speed blender and blend on high until mixture is smooth and creamy. You should be able to scoop the "gelato" with a spoon, it should not be liquid. Add banana "gelato" to a glass then pour a warm shot of espresso over the top and enjoy!

*If you do not have an espresso machine, we suggest making double strength coffee and pouring 1 oz of warm coffee concentrate over the top.