SERVES 8

Sugar-Free Chocolate Fudge Ice Popsicles

(Vegan, Diabetes-Friendly, Gluten-Free, All-Natural)

Isabellemckenzie.com | total time: 4 hours



INGREDIENTS

- 2 large very ripe bananas (make sure they're brown and mushy)
- 2 cups milk (any unsweetened kind like: almond, oat, coconut, cow's milk, etc)
- 2 tbsp. unsweetened cocoa powder
- 5-10 drops liquid stevia, to taste or 1 to 2 dates for a richer pop*optional for extra sweetness

INSTRUCTIONS

- 1. Place all your ingredients into a blender or food processor and blend until smooth and clear.
- 2. Pour equally into molds and freeze for about 4 hours. Once frozen, enjoy and store in a container for up to 1 month!

If you give this recipe a go, don't forget to tag me on Instagram @itsisabellem and using hashtag #cookingwithisabelle

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