



PREP: 20  
COOK:  
SERVES: 8

## Healthier High-Protein Choc Mint Ice Cream Sandwiches

Refreshing, creamy, and protein-packed—these Healthier Choc Mint Ice Cream Sandwiches put a better-for-you spin on a classic. With Greek yoghurt, protein powder, and Queen's sugar-free syrups all blended in your Ninja Creami, they deliver minty-chocolate indulgence between the crisp digestives. It's your summertime guilt-free treat.

### Ingredients

1 cup full cream milk (or unsweetened nut milk)  
2 tbsp unsweetened Greek yoghurt  
1 scoop vanilla protein powder  
2 tbsp Queen Sugar Free Maple Flavoured Syrup  
2 tbsp Queen Sugar Free Chocolate Mint Fudge Topping

### Method

#### STEP 1

In a blender combine milk, yoghurt, protein powder, choc mint syrup and maple syrup and blend until smooth and creamy.

#### STEP 2

Transfer mixture to your Ninja Creami pint container, ensuring it does not go over the max fill line, and freeze overnight until completely solid.

#### STEP 3

Why not take a photo and share your version with us.  
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

## Ingredients

16 healthier digestive biscuits (we used Gullon 99.5% sugar free digestives)

## Method

Process in the Ninja Creami using the "Ice Cream" setting. If the mixture isn't creamy enough, add a little extra milk and re-spin until creamy.

### STEP 4

Sandwich ice cream between two digestive biscuits then freeze for a 2-3 hours to set and serve.

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