

Peanut Butter Ice Cream

2 Servings: 1 Makeover Meal | 1½ Condiment | 1 Healthy Fat

Ingredients

2 packages Makeover Original
Pancakes

1 package Makeover Original Style
Eggs

½ tsp baking powder

4 tsp canola oil

½ cup unsweetened vanilla or

unsweetened original almond milk

2 Tbsp low-fat cream cheese

¼ tsp vanilla extract

2 tsp powdered peanut butter

1 packet of calorie-free sweetener

1 package Makeover Peanut Butter

Soft Serve

Cooking spray

Instructions

Preheat oven to 350° F.

Combine pancake mixture, egg mixture, and baking powder in a medium bowl. Add oil and almond milk, and mix until a batter-like consistency.

Lightly grease a muffin tin, divide batter into four portions, and fill four muffin cups. Bake for about 15 minutes, until a toothpick inserted in centers comes out clean.

While cupcakes are cooling, beat cream cheese with vanilla, powdered peanut butter, and calorie-free sweetener until blended.

To prep the cupcakes: use a pairing knife to cut a large circle (about the size of a half dollar) in the top of each cupcake, cutting down almost to the bottom, then lift out the cut parts. Slice the bottom off of each of the cut out cupcake pieces, leaving thin tops for each of the cupcakes. (The cut out cupcake pieces need to be made smaller, because the cupcake will be filled with the soft serve mixture before putting the cupcake tops back on).

Prepare peanut butter soft serve as directed on package. Immediately fill each cupcake with peanut butter soft serve mixture, place cupcake tops on top, and freeze for about an hour wrapped in plastic wrap.

Spread peanut butter cream cheese frosting over cupcakes, and serve.