



Chocolate-Cherry Oatmeal Ice Cream

INGREDIENTS

2 cups It's Your Churn vanilla bean ice cream, softened

4 Hy-Vee Bakery oatmeal chocolate chip cookies, chopped

2 tbsp Hy-Vee mini semisweet chocolate chips

1 cup Hy-Vee frozen dark sweet cherries, halved

6 sugar cones, for serving

PREPARATION

- 1** Place softened ice cream in a large bowl. Stir in chopped cookies and mini chocolate chips. Gently fold in frozen cherries until combined.
- 2** Transfer to a 9x5-inch loaf pan. Cover and freeze for 2½-to-3 hours or until firm enough to scoop. To serve, scoop ice cream into 6 sugar cones, if desired.

NUTRITION FACTS

Calories: 280
Total Fat: 11g
Saturated Fat: 6g
Trans Fat: 0g
Cholesterol: 30mg

Sodium: 180mg
Carbohydrates: 43g
Fiber: 2g
Sugar: 25g
Protein: 4g