**5-Ingredient Banana Ice Cream**

Servings: 2

Ingredients

1 tbsp coconut oil, melted

1 tbsp honey

3 ripe bananas, peeled and sliced

1/2 cup almond milk

3 tbsp almond butter

Sliced almonds, for garnish

Dark chocolate, for garnish

Instructions

* Preheat the oven to 400 degrees F.
* Line a rimmed baking sheet with parchment paper.
* Place the banana slices onto the baking sheet and drizzle with the coconut oil and honey.
* Bake for 20 minutes, flipping once, until slightly golden.
* Let cool for 15 minutes, then transfer the banana slices to a Ziploc bag and place in the freezer overnight.
* Add the banana slices to a blender with the almond butter.
* Add in the almond milk a little at a time, processing in between pours, until the mixture reaches the desired consistency.
* Serve immediately, topped with the sliced almonds and chocolate.

*Credit: Rebecca Bohl (*[*PaleoGrubs.com*](http://PaleoGrubs.com)*)*