



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Vanilla Black Bean Ice Cream

Ingredients

- 2 cups heavy cream
- 2 cups black beans, cooked
- 2 tsp vanilla
- 1-14oz can sweetened condensed milk

Directions

In a food processor or blender, combine the black beans, one cup heavy cream, and vanilla. Blend until smooth. Set aside,

Pour the remaining heavy cream into the bowl of an electric mixer and whip at medium speed until soft ribbons begin to form. Add in the sweetened condensed milk and black bean mixture. Whip again until just combined. Pour into a freezer safe container and freeze at least four hours to overnight.