Banana "Ice Cream"
*Cookin’ with the Kiddos – September 2014*

**Ingredients:**
- 1 large ripe banana
- 1/8 teaspoon vanilla extract
- 1 tablespoon milk

**Directions:**

1. Peel bananas and slice into 1/2 inch discs. Arrange banana slices in a single layer on a parchment or wax paper covered baking sheet. Freeze for 1-2 hours until firm, then transfer to a plastic bag. Freeze at least 8 hours or more until solidly frozen.

2. Puree banana slices in food processor until chunky, scraping down the bowl as needed. Add milk and vanilla. Continue to puree until the mixture reaches a smooth, soft serve-like consistency. Add more milk as needed. Serve immediately.