Cherry Vanilla Ice Cream

* a healthy twist on a summer classic *

**Ingredients**
- 2 c. frozen dark cherries, pitted
- 1 tsp. vanilla extract
- 2 c. vanilla Greek yogurt
- 1 c half & half

**Procedure**
- Combine all ingredients in a large blender or food processor. Blend to desired smoothness.
- Pour mixture into a clean loaf pan.
- Cover with wax paper and freeze until solid, about 1-2 hours.

*Serves 5*

adapted from: [https://dinnertonight.tamu.edu/recipe/cherry-vanilla-ice-cream/](https://dinnertonight.tamu.edu/recipe/cherry-vanilla-ice-cream/)