MINT VS MILK TAFT MEGASHAKES

Serves 2 of each flavour Hands-on time: 15 minutes Hands-off time: 5 minutes

INGREDIENTS

For the milkshake base: 3 cups vanilla ice cream ½ cup milk

For the peppermint crisp milkshakes: ¼ cup tinned caramel ½ slab (75g) Cadbury Dairy Milk Mint Crisp 2 (40g each) Cadbury Crunchie

For the milktart milkshakes: 1 tsp ground cinnamon 1 slab (80g) Cadbury Dream White Chocolate 2 (48g each) Cadbury PS Caramilk

Serving suggestion:

Store-bought whipped cream Cinnamon quill for milk tart milkshake Mint sprigs for peppermint crisp milkshake

METHOD

For the milkshake base:

1. Combine the vanilla ice cream and milk in a large jug.

For the peppermint crisp milkshakes:

Add the tinned caramel to the milkshake base. Using a hand blender, blend until smooth.
Add the Cadbury Dairy Milk Mint Crisp to a heatproof bowl and microwave in 30-second intervals until melted.

4. Finely chop the Cadbury Crunchie bars into chunky bits.

5. Dip the rims of 2 serving glasses in the melted chocolate and then into the chopped Crunchie bars. Reserve the leftovers for serving. Drizzle the remaining melted chocolate inside the glasses.

6. Pour in the milkshake mixture, top with some whipped cream and sprinkle the remaining chopped Crunchie bars on top. Garnish with a mint sprig and ENJOY!

For the milk tart milkshakes:

7. Add the ground cinnamon to the milkshake base. Using a hand blender, blend until smooth.

8. Add the Cadbury Dream White Chocolate to a heatproof bowl and microwave in 30second intervals until melted.





9. Finely chop the Cadbury PS Caramilk bars into chunky bits.

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10. Dip the rims of 2 serving glasses in the melted chocolate and then into the chopped Cadbury PS Caramilk bars. Reserve the leftovers for serving. Drizzle the remaining melted chocolate inside the glasses.

11. Pour in the milkshake mixture, top with some whipped cream and sprinkle the remaining chopped Cadbury PS Caramilk bars on top. Garnish with a dusting of ground cinnamon and a cinnamon quill and ENJOY!











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