

THE PERFECT MILKSHAKE

ORGANIZE INGREDIENTS AND UTENSILS

INGREDIENTS:

- 4 ½ cups of vanilla ice cream
- ⅔ cups of whole milk, cold
- 4 oz of dark chocolate, melted. To cover the glass rims
- multicolored glass sprinkles, to decorate the glass rims
- whipped cream, to decorate
- small meringues, to decorate

UTENSIL:

- Two medium bowls: one to place the sprinkles and a second one to melt the chocolate in the microwave. The bowls have to be big enough to dip the rim of the glasses and cover them in chocolate or sprinkles.
- A spoon or silicone spatula to stir the chocolate.
- Two sunday glasses.
- Blender
- Measuring cup
- An ice cream scoop or spatula to transfer the ice cream ro the blender



INSTRUCTIONS:

1. In the microwave, melt chocolate in 30 second intervals, mixing each time. Set aside.
2. Place the melted chocolate in a bowl that is big enough so the rim of the milkshake glasses fits in to get covered in chocolate. Make a ring around the glass, covering the entire rim.
3. Immediately, sink the glass into a bowl filled with multicolored sprinkles. These will stick to the melted chocolate. Take the glasses to the refrigerator while you prepare the milkshake.
4. In a blender, mix the ice cream and milk. Blend until it is well incorporated, about 5 to 6 seconds will do.
5. Immediately fill the decorated milkshake glasses.
6. After pouring, add some whipped cream on top and place a small meringue at the very top. Add a colorful straw, and enjoy!

Milkshake Cartoon:

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