

Unicorn Milkshakes

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These unicorn milkshakes are pure MAGIC! A rich, thick strawberry milkshake is topped with a rainbow of different sprinkles and candies to make a delicious drink fit for a unicorn.

This recipe yields about 18-20 oz of liquid, which is enough for two decent-sized milkshakes, or four mini milkshakes.



 **SERVINGS:** 2 large milkshakes

PREP TIME

10 mins

 COOK TIME

0 mins

TOTAL TIME

10 mins

INGREDIENTS

- 10 oz strawberry-coconut ice cream, (5 large scoops)
- 1 cup strawberries, fresh or frozen
- ½ cup International Delight Creamer, can substitute milk
- ½ cup fruity miniature marshmallows
- ¼ cup vanilla frosting
- ½ cup assorted sprinkles
- Whipped cream
- Decorative toppings, like lollipops, rock candy, wafer cookies, etc

INSTRUCTIONS

1. Combine the ice cream, strawberries, and White Chocolate Macadamia International Delight Creamer in a blender, and blend until smooth and creamy.
2. Snip the miniature marshmallows in half. Press the cut half of one marshmallow on the inside of a 10-oz glass, pressing firmly so that it sticks. Continue to add marshmallow "polka dots" inside the glass, and repeat with a second cup until both are decorated.
3. Spread a thin layer of vanilla frosting around the top rim of each cup. Roll the frosting in sprinkles until the edge of the cup is entirely covered.
4. Divide the milkshake between the cups. Top each cup with whipped cream, and add a big pinch of sprinkles to the top of the whipped cream.



5. Now for the fun part...decorating! Add fun and colorful decorations like swirled lollipops, rock candy sticks, sour rainbow belts, wafer cookies, and unicorn straws. Enjoy immediately.

RECIPE NOTES

I used International Delight White Chocolate Macadamia flavor in this milkshake, but if you can't find that one, Sweet Cream and French Vanilla are also great choices!

Nutrition Note: The nutrition facts were calculated using the ice cream, fruit, creamer, and whipped cream only. Additional toppings will vary greatly depending on how you choose to decorate your milkshakes, and are thus not included in the nutritional calculation.



MEASURING TIPS

Our recipes are developed using weight measurements, and we highly recommend using a kitchen scale for baking whenever possible. However, if you prefer to use cups, volume measurements are provided as well. PLEASE NOTE: the adage "8 oz = 1 cup" is NOT true when speaking about weight, so don't be concerned if the measurements don't fit this formula.

recipe found on: <https://www.sugarhero.com/unicorn-milkshakes/>

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