



Anna's RIPLE BERRY BLAST

Tart Triple berries blended with vanilla ice cream and whipped cream topping with fresh mint leaves as garnish!

INGREDIENTS

- 1 pint of vanilla ice cream
- 1-2 cups of milk
- (depending on desired thickness)
- 8 oz. of your favorite whipped topping or make your own

DIRECTIONS

- 1.) Combine the berries, ice cream, and milk in a blender until desired thickness is achieved.
- 2.) Pour mixture into glass and top with whipped cream.
- 3.) Take mint leaves and roll gently between fingers until leaves are slightly crushed to release mint scent and flavor.



Elsa's PEPPERMINT SNOWDRIFT

White chocolate peppermint with snowflake sprinkles and edible glitter or sugar crystal sprinkles.

INGREDIENTS

- 1 pint of white chocolate Magnum ice cream Peppermint extract Substitute: Vanilla ice cream and Ghirardelli white chocolate sauce
- 1-2 cups of milk
- (depending on desired thickness)
- 8 oz. of your favorite whipped topping or make your own

DIRECTIONS

- 1.) Combine ice cream, and milk in a blender until desired thickness is achieved.
- 2.) Carefully add 1 tsp. of peppermint extract then blend until mixed. (Peppermint extract is tricky! It can go from tasting deliciously minty to overpowering and toothpaste-y very quickly. Add it little by little if you want more of a minty taste!)
- 3.) Pour mixture into glass and top with whipped cream.
- 4.) Add sprinkles on top!

• 2 oz. fresh strawberries

• 2 oz. fresh blueberries

• 2 oz. fresh raspberries

• 4-8 fresh mint leaves

- Snowflake Sprinkles
- Edible glitter or sugar crystal sprinkles

FUN



Kristoff's STROOP-SCOOP SHAKE

English toffee or butter brickle ice cream blended with Stroopwafels, topped with whipped cream and a caramel drizzle

INGREDIENTS

- 1 pint of English Toffee or 1 package of Stroopwafels
 - Butter Brickle ice cream 1 jar of your favorite caramel sauce
 - Substitute: Any of your favorite toppings!
- (depending on desired thickness) • 8 oz. of your favorite whipped topping or make your own

DIRECTIONS

1-2 cups of milk

- 1.) Combine the milk, ice cream, and Stroopwafels in a blender until desired thickness is achieved.
- 2.) Pour mixture into glass and top with whipped cream. Finish with a drizzle of caramel sauce.

GRAND PABBIE'S ROCK'N' TROLL MILKSHAKE

Chocolate ice cream with malt powder, marshmallow drizzle, and edible rocks.

INGREDIENTS

- 1 pint of chocolate ice cream 1 container of malted
- 1-2 cups of milk (depending on desired thickness)
- 1 jar of marsmallow ice cream topping Substitute: 8 oz. of whipped cream
- milk powder • 1 package of edible
- chocolate rocks

DIRECTIONS

- 1.) Combine the milk and ice cream in a blender until desired thickness is achieved.
- 2.) Pour mixture into glass.
- 3.) Drizzle with marshmallow topping or whipped cream. Gently place edible rocks over top.

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Cinnamon ice cream with crushed Carrot Cake Oreos, topped with cream cheese whipped cream.

INGREDIENTS

- Cream Cheese Whipped Topping
- ½ package (8 oz.) cream cheese softened
- 1 cup heavy whipping cream
- 6 Tbsp. powdered sugar
- ½ tsp. vanilla
- Pinch of salt

Ice Cream

- 1 pint of cinnamon ice cream Substitute: Vanilla ice cream and cinnamon
- 1-2 cups of milk (depending on desired thickness)
- 8 oz. of your favorite whipped topping or make your own

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• 1 package of Carrot Cake Oreos





FUN

OLAF'S SUNSHINE MILKSHAKE

Vanilla ice cream with crushed Lemon Oreos, topped with whipped cream and yellow sugar crystal sprinkles.

INGREDIENTS

- 1 pint of vanilla ice cream
- 1 package of Lemon Oreos *crushed*
- 1-2 cups of milk (depending on desired thickness)
- Yellow Sprinkles
- 8 oz. of your favorite whipped topping or make your own

DIRECTIONS

- Place the Lemon Oreos between a few sheets of wax paper and crush with a rolling pin. Set aside.
 Optional: Skip the mess and use a food processor!
- 2.) Combine the milk and ice cream in a blender until desired thickness is achieved.
- 3.) In glasses, pour mixture of ice cream until halfway filled.
- 4.) Put crushed cookies on top of ice cream mixture. Do not stir.
- 5.) With remaining mixture, fill glass until full, or repeat layering process as desired.
- 6.) Top with whipped cream and sprinkles!

