



BLUE MILK MILKSHAKE

DIRECTIONS

Allow ice cream some time to soften. Blend milk and ice cream until smooth. (If using a vanilla base, add the flavor extracts along with the milk and ice cream.)

Pour into glasses and top off your shakes with whipped cream and blue sprinkles.

INGREDIENTS

- 1/2 container of 1.5 qt. of blue moon ice cream
- 3/4 cup milk
- whipped cream
- blue sprinkles

OTHER OPTIONS

- vanilla ice cream with blue food coloring
- 2 tsp lemon flavor
- 1 tsp orange flavor
- 1 tsp cherry flavor



WAMPA SNOWBALLS

DIRECTIONS

Grind 1/2 cup of coconut in a food processor. Chop the remaining coconut and set aside. Mix the ground coconut, flour, sugar, salt and 1/4 cup of confectioners' sugar. Add the butter and vanilla, and mix until the dough comes together.

Heat the oven to 350 degrees. Roll the dough into 1" balls, and place one inch apart on an ungreased baking sheet. Bake for 15 minutes. Place on a cooling rack and allow them to cool completely.

In a small bowl, stir 1 cup of confectioners' sugar and enough milk so that the mixture is smooth but thick. Dip the coconut balls into the glaze, and allow it to drip down the sides. Dip the glazed coconut balls into the remaining chopped coconut, and set onto wax paper until the glaze is dry.

INGREDIENTS

- 1 cup flaked coconut, sweetened
- 1 cup all-purpose flour
- 1 1/4 cup confectioners' sugar
- pinch of salt
- 6 Tbsp unsalted butter, softened
- 1 tsp vanilla extract
- 4 tsp milk
- 1 tube black icing
- wax paper

