



salted caramel milkshake

Sweet and salty join forces in this delicious Salted Caramel Milkshake recipe, the result being an overwhelmingly scrumptious combination of rich caramel flavor, a hint of sea salt and creamy vanilla ice cream.

SERVES: 1

ingredients

Salted Caramel Sauce

- 1 cup sugar
- 1/3 cup butter, softened
- ½ cup heavy cream, warmed
- 1 tsp flaky sea salt

Milkshake

- 3 cups vanilla ice cream
 - 3 tbsp salted caramel sauce
 - ¼ cup whole milk
 - ¼ cup Skor or Heath toffee bits
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- Whipped cream, for garnish
 - Salted Caramel Sauce, for garnish

directions

1. For the salted caramel, place sugar in a medium saucepan over medium heat. Continuously stir until the sugar is completely melted and a deep amber color. Remove from heat and stir in butter until combined. Add cream and sea salt (mixture will bubble up) and return to heat for 1 minute, stirring constantly until smooth. Remove from heat and pour into a glass container to cool completely. Can be refrigerated for up to 2 weeks.
2. For the milkshake, using a blender, combine vanilla ice cream, salted caramel sauce, milk and Skor/Heath bits. Blend until smooth and pour into a milkshake glass. Top with whipped cream and drizzle with caramel sauce.



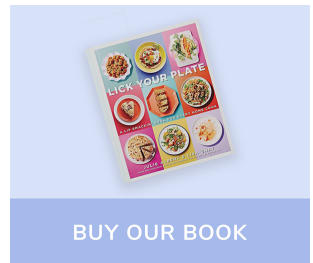
julie albert & lisa gnat



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