



jelly donut milkshake

Tired of wearing jelly powdered doughnuts on your face, fingers and pants? No longer. We've taken the taste of the perfect jelly doughnut and transformed it into this creamy milkshake recipe. Grab a straw and ditch the dozen powdery doughnuts and the dry cleaner.

SERVES: 1-2



julie albert & lisa gnat

ingredients directions

Doughnut Mixture

5 glazed doughnuts, broken up
1 ½ cups whole milk
1 tsp vanilla extract
Pinch ground cinnamon

2 cups vanilla ice cream
1 cup whole milk
1 tbsp strawberry jam or jelly

1. For the doughnut mixture, in a medium saucepan combine glazed doughnuts, 1 ½ cups milk, vanilla extract and cinnamon. Bring to a boil over high heat, reduce to low and simmer for 3 minutes, stirring frequently. Remove from heat and stir mixture through a strainer set aside 1 cup of doughnut mixture for milkshake.

2. In a blender, combine 1 cup reserved doughnut mixture, vanilla ice cream, whole milk and strawberry jelly. Blend until smooth.



join the bite club

SUBSCRIBE TO OUR NEWSLETTER



BUY OUR NEW COOKBOOK

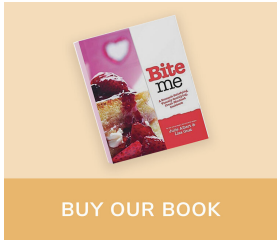


BUY OUR BOOK

can't do?"

— HOMER SIMPSON

BUY OUR BOOK



related recipes



**maple syrup
milkshake
recipe**



**pumpkin pie
milkshake
recipe**



**apple pie
milkshake
recipe**



**raspberry
candy cane
milkshake
recipe**



**salted caramel
milkshake
recipe**



**rum & coke
milkshake
recipe**



**m&m's
milkshake
recipe**



**boozy junior
mints
milkshake
recipe**

share this recipe



PREVIOUS

chocolate chip cookie milkshake recipe

NEXT

salty dog cocktail recipe



join the bite club

Free Recipes – Meal Planning – Exclusive Giveaways

Delivered to your inbox every Tuesday



buzzme@bitememore.com

355 Eglinton Avenue West, 2nd Floor Toronto, Ontario M5N 1A3

© 2020 BITE ME MORE INC