



white chocolate & raspberry milkshake

Not sure how you get your 8 cups a day, but we're loving every second (and sip) of this scrumptious White Chocolate and Raspberry Milkshake.

SERVES: 1



julie albert & lisa gnat

ingredients

Raspberry Syrup

- 1 cup fresh raspberries
- 2 tbsp sugar
- 1 tsp fresh lemon juice

White Chocolate Milkshake

- 2 cups vanilla ice cream
- ¼ cup white chocolate, melted
- ¼ cup whole milk
- Raspberry syrup, recipe above

- Fresh raspberries, for garnish
- White chocolate, melted for garnish

directions

1. Place raspberries, sugar and lemon juice in a medium saucepan over medium heat. Cook and mash raspberries until mixture comes to a boil. Turn heat to low and simmer for 2 minutes. Remove from heat and press through a fine mesh sieve, discarding solids. Let raspberry syrup cool before using in milkshake.
2. For the milkshake, using a blender, combine vanilla ice cream, melted white chocolate, milk and raspberry syrup. Blend until smooth and pour into a milkshake glass. Garnish with fresh raspberries and drizzle with melted white chocolate.

