

Posted on 15 August 2013 by Anjana Chaturvedi

Butterscotch Milkshake



Ingredients

Chilled milk-1 cup Milk chocolate-2 tsp Sugar- 2 tbsp Butterscotch essence-1/4 tsp(optional) Almonds-6 Vanilla icecream-2 scoops Preparation Time 15 min

Preparation

- 1 Crush the almonds to make a coarse powder.
- 2 In a heavy pan add 1/2 tsp butter and then add 2 tsp sugar.
- 3 Keep stirring the sugar, till it melts and become golden in colour.
- 4 Now switch off the flame and add crushed almonds and stir and mix well
- 5 Immediately pour it on a greased metal plate or on a butter paper.
- 6 Let it cool down completely and then crush to make a coarse powder.
- 7 Melt the chocolate in the microwave or melt in a double boiler.
- 8 Blend together chilled milk,essence,sugar,and melted chocolate.
- 9 How to serve-apply some melted chocolate inside the serving glass.
- 10 Put some almonds butterscotch crunch in the bottom of the glass.
- 11 Pour the chilled shake in the glass, can also add 2-3 ice cubes.
- 12 Now top it with vanilla ice cream.
- 13 Garnish with a tsp of almond butterscotch crunch. Serve immediately.

Cooks Note

Preparation time: 15 minutes Serve: 1 <u>http://maayeka.blogspot.com</u> [6]