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Small Blue Raspberry With Nerds Candy Ice Cream Slush

A refreshing and colorful ice cream slush made with small blue raspberry and Nerds candy. Perfect for a hot summer day.

Recipe Type: Standard Prep Time: 10 mins

Cook Time: N/A Total Time: 10 mins

Recipe Yield: 500 grams Number of Servings: 2

Serving Size: 250 g

Ingredients

| 200 g | small blue raspberry |
|-------------|----------------------|
| 50 g | nerds candy |
| 250 g | Ice |
| 100 ml | Water |

Directions

Step 1

Blending

Blend the small blue raspberry, Nerds candy, ice, and water until smooth.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Pour the slush into serving glasses.

Prep Time: 0 mins

Cook Time: 0 mins

Step 3

Garnish with additional Nerds candy, if desired.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 200 kcal

| Fat | 0 0 |
|------|-------|
| гаі. | . v q |

Protein: 0 g

Carbohydrates: 50 g

Nutrition Facts

Proteins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|----------|-------|------------------------------|--------------------------------|
| Protein | 0 g | 0% | 0% |

Carbohydrates

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|---------------|-------|------------------------------|--------------------------------|
| Carbohydrates | 50 g | 90.91% | 100% |
| Fibers | 0 g | 0% | 0% |
| Sugars | 50 g | N/A | N/A |
| Lactose | 0 g | N/A | N/A |

Fats

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|----------|-------|------------------------------|--------------------------------|
|----------|-------|------------------------------|--------------------------------|

| Monounsaturated Fat | 0 g | N/A | N/A |
|---------------------|------|-----|-----|
| Saturated Fat | 0 g | 0% | 0% |
| Fat | 0 g | 0% | 0% |
| Cholesterol | 0 mg | N/A | N/A |

Vitamins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-------------|--------|------------------------------|--------------------------------|
| Vitamin A | 0 iu | 0% | 0% |
| Vitamin C | 100 mg | 111.11% | 133.33% |
| Vitamin B6 | 0 mg | 0% | 0% |
| Vitamin B12 | 0 mcg | 0% | 0% |
| Vitamin E | 0 mg | 0% | 0% |
| Vitamin D | 0 mcg | 0% | 0% |

Minerals

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-----------|-------|------------------------------|--------------------------------|
| Sodium | 0 mg | 0% | 0% |
| Calcium | 0 mg | 0% | 0% |
| Iron | 0 mg | 0% | 0% |
| Potassium | 0 mg | 0% | 0% |
| Zinc | 0 mg | 0% | 0% |

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|----------|-------|------------------------------|--------------------------------|
| Selenium | 0 mcg | 0% | 0% |

Recipe Attributes

Seasonality

Summer Fall

Events

Christmas Barbecue

Cuisines

Italian Chinese

Course

Drinks Snacks

Cultural

Chinese New Year

Cost

Under \$10 \$10 to \$20

Demographics

Kids Friendly

Diet

Vegan Diet Pescatarian Diet Ovo-Vegetarian Diet Engine 2 Diet

The Cabbage Soup Diet

Meal Type
Snack Supper

Difficulty Level

Easy

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