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# Kids Milkshake ·\*

A delicious milkshake recipe that kids will love. It's a classic treat that can be enjoyed for breakfast, as a snack, or even as a dessert. Made with Kids 2% Milk, this milkshake is creamy, nutritious, and perfect for kids of all ages.

Recipe Type: Standard	Prep Time: 5 mins
Cook Time: N/A	Total Time: 5 mins
Recipe Yield: 500 grams	Number of Servings: 2
Serving Size: 250 g	

# Ingredients

2 c	kids 2% milk
2 c	Vanilla Ice Cream
4 tbsp	chocolate syrup
1 c	whipped cream
2 pieces	maraschino cherries

## Directions

#### Step 1

#### Blending

In a blender, combine Kids 2% Milk, vanilla ice cream, and chocolate syrup.

Prep Time: 2 mins

Cook Time: 0 mins

### Step 2

Blending

Blend until smooth and creamy.

Prep Time: 1 mins

Cook Time: 0 mins

#### Step 3

Pour the milkshake into glasses.

Prep Time: 1 mins

Cook Time: 0 mins

### Step 4

Top with whipped cream and garnish with maraschino cherries.

Prep Time: 1 mins

Cook Time: 0 mins

### Step 5

Serve and enjoy!

Prep Time: 0 mins

Cook Time: 0 mins

# **Nutrition Facts**

Calories: 300 kcal

Fat: 10 g

Protein: 8g

Carbohydrates: 45 g

# **Nutrition Facts**

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Protein	8 g	47.06%	47.06%	
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### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	45 g	81.82%	90%
Fibers	1 g	2.63%	4%
Sugars	40 g	N/A	N/A
Lactose	0 g	N/A	N/A

### Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	2 g	N/A	N/A
Saturated Fat	6 g	27.27%	35.29%
Fat	10 g	35.71%	40%
Cholesterol	30 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	0 mg	0%	0%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin B6	0 mg	0%	0%
Vitamin B12	10 mcg	416.67%	416.67%
Vitamin E	4 mg	26.67%	26.67%
Vitamin D	15 mcg	100%	100%

### **Minerals**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	120 mg	5.22%	5.22%
Calcium	25 mg	2.5%	2.5%
Iron	4 mg	50%	22.22%
Potassium	300 mg	8.82%	11.54%
Zinc	2 mg	18.18%	25%
Selenium	6 mcg	10.91%	10.91%

# **Recipe Attributes**

Kitchen To	ools					
Slow Cooke	r Blender					
Course						
Appetizers	Desserts	Drinks	Breads	Salads	Soups	Snacks
Sauces & Dr	essings					

### Demographics

Kids Friendly

### Diet

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tism Diet

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