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Vanilla White Mocha Cooler

A refreshing and creamy beverage made with milk chocolate and vanilla, 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

| 50 g | milk chocolate |
|--------|-----------------|
| 2 tsp | Vanilla Extract |
| 400 ml | Milk |
| 2 c | ice cubes |

Directions

Step 1

Microwaving

Melt the milk chocolate in a microwave or double boiler.

Prep Time: 2 mins

Cook Time: 0 mins

Step 2

Blending

In a blender, combine the melted chocolate, vanilla extract, milk, and ice cubes. Blend until smooth.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Serving

Pour the mixture into glasses and serve immediately.

Prep Time: 1 mins

Cook Time: 0 mins

Nutrition Facts

| Calories: 250 kcal | Calorie | s: 2 | 50 kca | l |
|--------------------|---------|------|--------|---|
|--------------------|---------|------|--------|---|

Fat: 12 g

Protein: 6 g

Carbohydrates: 30 g

Nutrition Facts

Proteins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|----------|-------|------------------------------|--------------------------------|
| Protein | 6 g | 35.29% | 35.29% |

Carbohydrates

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|---------------|-------|------------------------------|--------------------------------|
| Carbohydrates | 30 g | 54.55% | 60% |
| Fibers | 2 g | 5.26% | 8% |
| Sugars | 25 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 | 8 g | 36.36% | 47.06% |
| Fat | 12 g | 42.86% | 48% |
| Cholesterol | 15 mg | N/A | N/A |

Vitamins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-------------|--------|------------------------------|--------------------------------|
| Vitamin A | 10 iu | 1.11% | 1.43% |
| Vitamin C | 2 mg | 2.22% | 2.67% |
| Vitamin B6 | 4 mg | 307.69% | 307.69% |
| Vitamin B12 | 10 mcg | 416.67% | 416.67% |
| Vitamin E | 6 mg | 40% | 40% |
| Vitamin D | 15 mcg | 100% | 100% |

Minerals

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|----------|--------|------------------------------|--------------------------------|
| Sodium | 100 mg | 4.35% | 4.35% |
| Calcium | 20 mg | 2% | 2% |
| Iron | 6 mg | 75% | 33.33% |

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-----------|--------|------------------------------|--------------------------------|
| Potassium | 250 mg | 7.35% | 9.62% |
| Zinc | 4 mg | 36.36% | 50% |
| Selenium | 2 mcg | 3.64% | 3.64% |

Recipe Attributes

Seasonality

Summer Fal

Events

Christmas Easter Thanksgiving Birthday Wedding Halloween

Valentine's Day Mother's Day Father's Day New Year Anniversary

Baby Shower Bridal Shower Graduation Back to School Barbecue Picnic

Game Day

Meal Type

Lunch Snack Supper

Difficulty Level

Easy

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