Chocolate Freakshake

Prep time 15-20 minutes

Ingredients:

1 cup chocolate milk

2 scoops chocolate ice cream

2 tbsp marshmallow

1 tbsp dark chocolate chips

½ cup oat milk (any milk can be used )

1/3 cup your favourite chocolate (I used dark chocolate)

2-3 squares blonde or salted caramel chocolate (for garnish)

Chocolate sauce (optional)

1. Melt your favourite chocolate (heat it gently on a stove or in a microwave) While still warm spread chocolate on the inside and outside of the glass and drizzle the inside rim of your glass with it.
2. In your blender mix ice cream, chocolate milk and oat milk and blend until smooth.
3. Pour your shake into the glass gently.
4. Now its time to decorate the glass (you can do this before pouring your shake, but I prefer to do it after so garnish won’t get destroyed). Shred blonde or salted caramel chocolate into fine pieces and stick it into the edges, add some marshmallow and chocolate chips have fun fit it.
5. Top with a whipped cream and garnish with remaining marshmallows and dark chocolate chips or chocolate sauce. Serve cold with a straw. Enjoy!