

Strawberry Shortcake Milkshake

Ingredients:

Strawberry Shortcake Bundt (grab that delicious recipe here!)

3 quarts vanilla ice cream (we love Blue Bell best!)

4 cups milk

1 large spray can whipped cream

strawberry puree (recipe below)

1/2 cup white chocolate chips (optional)

4 TBSP white sprinkles (optional)

8 half pint jars

8 toothpicks

Directions:

- First step, make your Strawberry Shortcake Bundt. While your bundt is in the oven, you can work on steps 2 and 3.
- Next, prep your half pint jars. This step is optional. If you don't want to take the time to decorate the outside of your jar with the white chocolate, go to step 3. Put your white chocolate chips in a microwave safe bowl. Warm for 30 second intervals, stirring in between, until just melted. Smear with a knife or a spatula around the rim of your half pint jars. Sprinkle your white sprinkles around the edges before the white chocolate dries to make a pretty finish to your jar.
- Make your strawberry puree. Recipe below.

Strawberry Puree

Ingredients:

2 cups fresh or frozen strawberries

1/4 cup water

2 TBSP sugar

1 tsp lemon juice

Directions:

Put berries, water and sugar in a blender and pulse until smooth. Pour puree into sauce pan on the stove and simmer for one minute.

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Directions:

- Drizzle some of strawberry puree into each of the half pint jars.
- For this next step, I like to do it in smaller batches. Put 1 1/2 cups ice cream and 1/2 cup milk into a mixing bowl. With a hand mixer, blend until just combined. I use a hand mixer instead of a blender for a nice thick shake. If you like your shakes thinner, mix it longer. Pour the mixture into your half pint jar. Do this for each of your jars
- Time to slice up that cake!! Put a slice of your Strawberry Shortcake Bundt onto the jar of your milkshake. If you need to, insert a toothpick through the strawberry on the side to hold it onto the cake.
- Top with whipped cream.
- Enjoy!!!

This recipe makes 8-10 fancy & fabulous milkshakes.

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