

Malted Milk Ball Freeze



PREPARATION TIME
10 minutes



COOKING TIME
none



PERFECT PARTNER
chocolate cookies



Ice cream prices vary greatly from one brand to another. No need to buy gourmet vanilla for this dessert. Since you will be adding other flavorings, store-brand vanilla ice cream will work just fine.

SHOPPING LIST

- malted milk balls
- vanilla ice cream
- chocolate syrup
- whipped topping

ON HAND

- milk

INGREDIENTS

- 2 cups malted milk balls
- 1 quart vanilla ice cream, softened
- 1/4 cup chocolate syrup
- 2 cups milk
- 1/2 cup whipped topping

SERVES **4**

COOKIN' Express

• Depending on your blender, you may find it is faster to make one malted milk ball freeze at a time. To make one, use 1/3 cup crushed malted milk balls, 1 cup ice cream, 1 tablespoon chocolate syrup and 1/2 cup milk.

Make Ahead

This frosty dessert is the perfect time-saving treat for company. Just crush the milk balls ahead of time and set aside until ready to use.

◆ VARIATION

For a super-rich chocolate flavor, use chocolate ice cream instead of vanilla ice cream.

1 Turn on blender and drop malted milk balls into the blender container. Process just until crushed; repeat in batches. Reserve 1/2 cup crushed malted milk balls; set aside.



2 Combine ice cream, chocolate syrup, milk and crushed malted milk balls in blender.



3 Process ice cream mixture until well blended, about 1 minute.



4 Pour ice cream mixture into glasses. Top each serving with a heaping tablespoon of whipped topping. Sprinkle with reserved crushed malted milk balls.

