



Boozy Malted Frappé

10
minutes
or less

INGREDIENTS

¼ cup Cadbury milk chocolate mini egg candies, crushed; for garnish
1 tbsp Hy-Vee hazelnut creamy spread with slim milk & cocoa, for garnish
2 cups ice cubes
4 oz Hy-Vee heavy whipping cream
2 oz Kahlúa rum & coffee liqueur
1 ½ oz clear crème de cacao
1 ½ oz Frangelico hazelnut liqueur
2 tbsp malted milk powder mix
2 (1.2-oz.) Cadbury caramel eggs
2 tsp Hy-Vee instant coffee powder

PREPARATION

- 1** Place Cadbury milk chocolate mini egg candies on a plate. Spread Hy-Vee hazelnut creamy spread with skim milk & cocoa on rims of 2 (10-oz.) glasses for garnish. Dip each rim into crushed chocolate eggs, pressing chocolate into hazelnut spread; set aside
- 2** Place ice cubes, heavy whipping cream, Kahlúa rum & coffee liqueur, clear crème de cacao, Frangelico hazelnut liqueur, malted milk powder mix, Cadbury Caramel Eggs, and instant coffee powder in a high-powered blender. Cover and blend until smooth.
- 3** Divide between prepared glasses. Top with Hy-Vee aerosol whipped topping, chocolate shavings, and a Cadbury caramel egg half, if desired.

NUTRITION FACTS

Calories: 620
Total Fat: 27g
Saturated Fat: 17g
Trans Fat: .5g
Cholesterol: 70mg

Sodium: 75mg
Carbohydrates: 65g
Fiber: 1g
Sugar: 61g
Protein: 5g