



Hay Day Kitchen

Peanut Butter Milkshake



What better way to enjoy a hot Summer's day than with a milkshake! In this episode, we're making Hay Day's Peanut Butter Milkshake!

We've prepared an easy recipe and a video, so you can follow along step-by-step.

Go ahead, give it a try!

And, make sure to share your Milkshakes using the hashtag #haydaykitchen



YouTube

<https://youtu.be/u88kxgyscWA>

Ingredients:

3 Bananas

2 Tbsp Peanut Butter

¾ Cup Milk

2 Cups Vanilla Ice Cream

Whipped Cream:

2 ¼ Cup Cream

2 Tbsp Brown Sugar





1 Tbsp Peanut Butter

Decoration:

Roasted Salted Peanuts
Chocolate Syrup

Prep time: 30 minutes

Servings: 2 - 4 glasses

Equipment: Blender or hand blender, measuring spoons, whisk, piping bag, bowls, drinking glasses, drinking straws

Method:

- Begin by whipping your cream, brown sugar and peanut butter in a bowl, using a mixer or a whisk.
- Mix until it forms a nice thick and fluffy consistency.
- Fill a piping bag with the cream and set aside.
- This will be used to top and decorate your milkshake once it's done.

- In a blender, measure in your bananas, milk, and peanut butter.
- Begin blending.
- Add in the ice cream bit by bit or all at once. Depending on your preferred consistency, the more ice cream you put the creamier and thicker your milkshake becomes.
- Blend until well combined, thick and creamy.
- If you don't have a blender, use a large bowl and a hand blender.

- Now that your milkshake is done, serve by pouring your blended mix into medium sized glasses, and top them with a good amount of that peanut buttery whip cream.

- Drizzle some chocolate syrup, and stick on some salted peanuts to make it look like it came straight out of Hay Day!



 Enjoy!

How did your Milkshake turn out?
*We'd love to see! Post it on social media, using the hashtag #haydaykitchen
Or, submit a photo to our Fan Art Uploader!*