



## DOUBLETREE DOUBLE THICK S'MORES MILKSHAKE

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### INGREDIENTS

#### Milkshake

- 5 scoops vanilla ice cream*
- 1/3 cup (100 ml) milk*
- 2 tsp (45 ml) chocolate cookie syrup*

#### Garnish

- 1 DoubleTree Cookie, crumbled*
- Mint sprigs*

#### Homemade

#### Mini-Marshmallow

- 2 cups (425 gm) sugar*
- 1/2 cup (125 ml) boiling water*
- 2 tbsp (30 ml) powder gelatin*
- 1/2 cup (125 ml) cold water*
- 2 tsp vanilla extract*
- 8 egg whites*
- 1/2 tsp cream of tartare*
- Cornflour (cornstarch) and toasted coconut to dust*

### PREPARATION

#### Homemade Mini-Marshmallows

- Bring sugar and water to a boil on the stove. Remove from heat and set aside.
- Soak gelatin in cold water until spongy. Add to hot sugar water mixture to dissolve.
- Whip egg whites and cream of tartare to a stiff peak.
- Whisk in the sugar and gelatin mixture and add vanilla extract. Continue whipping until cool.
- Pour into molds and place in freezer until mixture sets.
- Dust with cornflour (cornstarch) and toasted coconut.

#### Milkshake

- Blend milkshake ingredients for 20-30 seconds, until smooth.
- Pour into glass, top with marshmallows, garnish and serve.

*Yields 1 milkshake*