



Raspberry Freakshake

A freakshake is a milkshake with extra calories. We decorated our freakshakes with whipped cream and donuts. Make a raspberry freakshake yourself for a summer day or a party.

Boodschappenlijstje



PartyDeco Paper Straws Light Pink
pk/10

SPP9-081J
€0.75



FunCakes Sugar Pearls Medium
Metallic Pink 80 g

F51665
€5.35



Callebaut Topping -Red Berry &
Raspberry- 1kg

CB236934
€7.85



FunCakes Decorating Bags 30 cm
pk/10

F85100
€3.15



FunCakes Food Colour Gel Red 30 g

F44100
€3.55



FunCakes Whipped Cream Stabilizer -
sweetened 150 g

F54685
€4.09

Other materials

- 200 ml milk + some extra
- 150 ml whipping cream
- 250 gram pureed and strained raspberries + some extra raspberries
- 215 ml water
- 55 gram vegetable oil
- Frying pan with vegetable oil
- Blender
- Cups

One day in advance you prepare the ice cream: Mix 200 gram FunCakes mix for Vanilla Ice, 200 ml milk, 150 ml whipping cream and the pureed raspberries in a bowl for 4 minutes at high speed. You can make the colour more intense by using the red colour gel. Let it cool in the freezer overnight.

Knead 500 gram FunCakes mix for Delicious Donuts, 215 ml water and 65 ml (55 g) of vegetable oil with a mixer with dough hook during 5 minutes. Roll out the dough to a thickness of approx. 5 mm. Cut out the donuts and let rest for 25 minutes. Preheat the fryer to 180°C. Bake the donuts for approx. 90 sec per side until golden. Let them cool down completely.

Beat the whipping cream stiff with 2 tablespoons of icing sugar and a bag of whipping cream stiffener. Put this in a decorating bag with decorating tip #1M.

Put some FunCakes Glaze Topping Strawberry in a decorating bag. Let it slide down from the inside and outside of the cups. Put the ice cream in the blender and add milk, blend until it has the desired thickness. Pour it in the cups. Pipe a big dot of whipped cream on top of the shake, press some raspberries in the cream and lay a donut on top. Stick a straw in the freakshake.