

# Pick your Poison: Cadbury's Crunchie Spread Milkshake

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If you hadn't noticed by now, I am a bit of a fan of milkshakes. I have always enjoyed a glass of ice cold milk and my wonderful Nan used to make me Strawberry Crusha milkshakes as a treat once or twice a week when I was little. It's the stuff of my childhood memories.

Now I am master of my own destiny (or should that be demise, if I keep eating and drinking all these concoctions I've been creating?!) I chuck whatever I fancy in a milkshake and see what it comes out like. This milkshake is the result of one of those 'experiments', but luckily for me, it turned out to be delicious.

Nestle and Cadbury's seem to be jumping on the 'let's turn a chocolate bar into a spread' bandwagon at the moment and I have to say, I'm loving it! I am a huge fan of chocolate spread anyway so when you add a twist to it like this, I'm all over it like the cast of 'The only way is Essex' is to a spray tan booth.

Hurrah!

So, without further ado, here is a simple recipe for Cadbury's Crunchie Spread Milkshake...



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## Ingredients

(makes 4 small tumblers of milkshake or 2 large glasses)

3 Heaped Tablespoons of Cadburys' Crunchie Spread

350ml Milk

4 large scoops of Vanilla or Chocolate Ice cream (Use whichever you prefer but I used Vanilla)

\*To make this alcoholic, 50ml Vanilla Vodka\*

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## Method

- 1 – Place the Cadbury's Crunchie Spread, Milk and Ice Cream in a blender (also add the vodka now if you are making the alcoholic version)
- 2 – Blend for 1 minute
- 3 – Place some cubed ice in a glass
- 4 – Pour the milkshake over the ice and serve with a straw!



New

Cadbury

**Crunchie**  
**Spread**

with  
**Crunchie**  
**Bits**



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If you have a go at this recipe, do share your photos with me over on my [Facebook page](#) or on [Instagram by tagging me, @lifeisknutts](#)

Happy slurping!

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## [My attempt at Creme Egg Cookies by Britt @ 'She who bakes'](#)

My first attempt at Creme Egg cookies by the amazing Britt at She Who Bakes.

I didn't have any orange coloring to hand so just went with chocolate on the top and they still taste super yummy, they just don't look quite as lovely as Britts!

They're basically cookie dough covered mini creme eggs and the recipe is over on Britts blog page.

Give them a go in the run-up to Easter – they're delicious!!

I've already eaten 2... ☐☐☐

#getinmybelly



[Find Britt and her amazing creme egg recipe here!](#)