

Chocolate-Caramel Macchiato Milkshakes

www.Publix.com/Aprons

*1 package (9.2 ounce)
chocolate cake, cut into
quarters
1 container (32 ounce)
coffee (or salted-caramel)
flavored ice cream
1 1/2 cups whole milk
1/2 cup caramel sundae
topping, divided
3/4 cup chocolate covered
espresso bits, divided
1 cup whipped cream
4 serving straws*

Freeze the cake quarters for 30 minutes (or until very firm). Set the ice cream out to soften slightly.

Place the milk, ice cream and 1/4 cup of caramel in a blender (in that order). Process until well blended. Add two cake quarters and 1/2 half cup of espresso bits. Pulse until the cake is chopped into small pieces and the mixture is creamy.

Divide the mixture among four serving glasses. Top with even amounts of whipped cream, the remaining espresso bits and remaining caramel (drizzled over the top). Cut the remaining two cake quarters in half. Thread each cake piece onto one serving straw (or skewer).

Garnish each milkshake with one cake straw.

Per Serving (excluding unknown items): 637 Calories; 56g Fat (78.5% calories from fat); 14g Protein; 20g Carbohydrate; 0g Dietary Fiber; 214mg Cholesterol; 224mg Sodium. Exchanges: 2 Non-Fat Milk; 11 Fat.