



BAILEYS EASTER MILKSHAKE

Ingredients:

- 1 Large Easter Egg
- Digestive biscuits
- Butter
- 200g Cream cheese
- Sugar
- 100ml Double cream
- Chocolate for garnish

Method:

1. Carefully split an Easter egg in half
2. Take one half to be your bowl
3. Crush 85g of digestive biscuits
4. Add 15g of melted butter and stir into crumbs
5. Add this mixture to the base of your egg half
6. Next add 200g of cream cheese, 35g caster sugar and 100ml double cream to a bowl and whisk
7. Melt your other egg half and add to this mix
8. Slowly spoon in this mix on top of your biscuit base
9. And decorate with lots of chocolate
10. Leave in the fridge to set