## **Caramel Apple Milkshake**

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## Servings: 2

2 cups vanilla ice cream
1/4 cup apple butter
1/4 cup dark spiced rum
1/4 cup milk
2 tablespoons caramel
sauce
2 teaspoons vanilla bean
paste
whipped cream

In a high-speed blender, add the ice cream, apple butter, rum, milk, caramel ice cream sauce and vanilla bean paste.

Blend until smooth.

Top with whipped cream and, if desired, a drizzle of caramel ice cream sauce.

If the milkshake is too thick, simply add a little more milk. If too thin, add more ice cream.

TIP: For a non-alcoholic milkshake, replace the alcohol with additional milk.

Per Serving (excluding unknown items): 358 Calories; 16g Fat (37.8% calories from fat); 6g Protein; 52g Carbohydrate; 1g Dietary Fiber; 62mg Cholesterol; 121mg Sodium. Exchanges: 0 Non-Fat Milk; 3 Fat; 3 1/2 Other Carbohydrates.