



Easy Frozen Chocolate Drink

My Homemade Drink-Shop Favorite

A creamy, customizable frozen chocolate drink made with ice, chocolate, milk, and your favorite flavored syrup.

PREP TIME	COOK TIME	TOTAL TIME	YIELD
5 min	0 min	5 min	1 (24-oz) drink

INGREDIENTS

- 12 oz ice
- 1/4 cup Nestle Nesquik chocolate powder
- 3-6 Tbsp Torani flavored syrup, to taste
- Whole milk, as needed to reach max fill line
- Whipped cream, optional
- Sprinkles, optional

INSTRUCTIONS

- 1. Add the Ice.**
Fill a 24-oz Ninja blender cup with ice to about the 12-oz mark. For a thicker drink, add ice closer to the 16-oz mark.
- 2. Add the Chocolate.**
Add 1/4 cup chocolate powder to create the chocolate base.
- 3. Choose Your Flavor.**
Add 3-6 Tbsp flavored syrup. Start with about 3 Tbsp, then add more after blending if you want a stronger flavor.
- 4. Add the Milk.**
Pour in whole milk until the liquid reaches the maximum fill line. The amount will vary with the amount of ice used.
- 5. Blend Until Smooth.**
Secure the lid and blend until the ice is completely crushed and the drink is thick, smooth, and creamy.
- 6. Taste and Adjust.**
Add more syrup for stronger flavor, or a splash of milk if the drink is thicker than you like. Blend again.
- 7. Finish and Serve.**
Pour into a glass and top with whipped cream and sprinkles, if desired. Serve immediately.

WENDY'S TIPS & NOTES

- Start with less syrup. Some flavors are stronger than others, and you can always add more.
- Favorite combinations: coconut + almond, creme de menthe, or cinnamon + chocolate macadamia nut + white chocolate.
- For a 72-oz blender pitcher, triple the recipe.