

Unicorn Matcha Milkshake Churro Cones with Rainbow Salt & Sprinkles

Unicorn Matcha Milkshake-Stuffed Churro Cones with Rainbow Salt



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10 min

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INGREDIENTS

1 cup vanilla ice cream
1/2 cup milk
1 tbsp matcha powder
4 churro cones (store-bought or homemade)
Rainbow sprinkles
1/4 cup sugar
1 tsp cinnamon
Rainbow salt (sea salt + food coloring)

DIRECTIONS

1. **Make the : Milkshake:**In a blender, combine the vanilla ice cream, milk, and matcha powder. Blend until silky smooth. Set aside in the fridge to chill.
2. **Coat the : Churro Cones:**Mix the sugar and cinnamon in a small bowl. Roll each churro cone in the cinnamon-sugar mix until fully coated.
3. **Create : Rainbow Salt:**In small bowls, mix sea salt with drops of food coloring. Let it dry on parchment paper if needed before use.
4. **Fill the : Cones:**Use a spoon or piping bag to fill each cone with the matcha milkshake.
5. **Decorate:**Top with rainbow sprinkles and a generous pinch of rainbow salt.
6. **Serve : Immediately:**These are best enjoyed fresh while the milkshake is cold and the cones are crisp.

SWAPS & NOTES

Ice Cream : Feel free to sub in coconut or almond-based ice cream for a dairy-free version.

Matcha : Use ceremonial grade for vibrant color and mellow taste.

Churro Cones : DIY or use premade versions-taco-style waffle cones work as a cheat.

Rainbow Salt : Create different hues with separate bowls of sea salt and various gel food colors.

TIPS FOR SUCCESS

Freeze your churro cones for 10 minutes before filling if they're freshly baked.

Layer the milkshake and sprinkles to create visual appeal as you fill.

Use gel food coloring for rainbow salt-it blends better and gives a vibrant finish.

Double the milkshake recipe and keep extra in the fridge-it makes a great drink on its own!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/unicorn-matcha-milkshake-churro-cones-with-rainbow-salt-sprinkles/>