

How to Make a Mini Egg Thickshake at Home (Ninja Slushi Method)

Cadbury Mini Egg Thickshake in the Ninja Slushi Machine ?



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INGREDIENTS

- ? 2 vanilla malt milks
- ? % tin sweetened condensed milk
- ? ... cup thickened cream
- ? 1-2 packs Cadbury Mini Eggs, crushed (fine enough for a large straw)
- ? Spray cream, for topping

DIRECTIONS

1. Add to the : Ninja Slushi Machine: Pour in the vanilla malt milks, condensed milk, and thickened cream. (Important: Do NOT add the crushed Mini Eggs yet.)
2. Select the : Milkshake Setting: Turn your Ninja Slushi Machine to the milkshake function and let it do its thing. This is where the magic happens.
3. Crush the : Mini Eggs: While the machine runs, crush your Mini Eggs to straw-friendly size.
4. Stir in the : Chocolate: Once the shake is perfectly blended and thick, stir in the crushed Mini Eggs.
5. Serve & : Top: Pour into chilled glasses, add a generous swirl of spray cream, and sprinkle extra crushed Mini Eggs on top for that bakery-style finish.
6. Sip : Immediately: Thickshakes wait for no one.

SWAPS & NOTES

Use full-cream milk plus 1 teaspoon of vanilla extract and 1 tablespoon malt powder.

Add a scoop of vanilla ice cream for extra body.

Crushing the Mini Eggs: Pop them into a zip-top bag and crush with a rolling pin.

Aim for small chunks-not powder, but fine enough so they don't block your straw.

TIPS FOR SUCCESS

Chill your glasses before serving to keep the shake thick longer.

Don't over-crush the Mini Eggs-you want texture.

If your shake is too thick, add a splash of milk and pulse briefly.

Serve with wide straws or even a spoon for maximum enjoyment.

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

Original recipe: <https://chefmaniac.com/how-to-make-a-mini-egg-thickshake-at-home-ninja-slushi-method/>