





30

minutes

225
minutes

SERVINGS

8

BUTTERY POPCORN MILKSHAKES

This buttery popcorn milkshake recipe is a cold and creamy sweet treat infused with buttery popcorn for a fun twist on the classic vanilla milkshake.



Ingredients

- 1 pkg (3.5 oz each)
 Orville Redenbacher's*
 Gourmet* Ultimate Butter
 Microwave Popcorn, popped
- 1 quart half-and-half
- 1 vanilla bean, scraped (or 1 teaspoon extract)
- 8 cups vanilla ice cream
- Reddi-wip® Original Dairy Whipped Topping
- additional popped popcorn for garnish (optional)
- Orville Redenbacher's® Movie
 Theater Butter Flavored
 Popcorn Seasoning (optional)

Directions

- Combine half-and-half, Orville Redenbacher's Gourmet Ultimate Butter
 Microwave Popcorn, and vanilla bean in a large pot over medium heat and heat
 until it starts to bubble. Reduce heat to low and simmer, stirring occasionally, 5
 minutes. Remove from heat and allow to cool.
- Once cool, remove vanilla bean and discard. Pour mixture into a blender container and pulse until well combined. Pour through a fine mesh strainer, pressing to extract liquid from popcorn pieces. Discard solids. Cover and chill popcorn milk in the fridge for 8 hours, or overnight.
- 3. Add popcorn milk and ice cream to the blender container and blend until smooth. Pour buttery popcorn milkshake into serving glasses and top with Reddi-wip® Original Dairy Whipped Topping and additional popcorn, if desired.

TIPS

Top off each milkshake with more buttery flavor by sprinkling on Orville Redenbacher's® Movie Theater Butter Flavored Popcorn Seasoning.