Wendy's Frosty

OH SHIT



Ingredients

- 1 can (14 ounces) sweetened condensed milk
- 2 quarts chocolate milk
- 1/4 cup cocoa powder
- 1 teaspoon vanilla extract
- 1 carton (8 ounces) Cool Whip, thawed

Directions

1. Whisk the milks
   - In a large bowl, whisk together the sweetened condensed milk and chocolate milk. Sift in the cocoa powder and stir to combine. Then, stir in the vanilla extract.
2. Fold in the Cool Whip
   - Use a rubber spatula to fold in the Cool Whip. Stir to thoroughly combine the ingredients.
3. Freeze the mixture
   - Pour the mixture into your ice cream maker and follow the manufacturer’s instructions to freeze into ice cream. (Depending on your ice cream maker, it should take about 15 to 20 minutes to reach the right consistency.)
     - How to make a Frosty without an ice cream machine: Pour the mixture into a freezer-safe container (either a large bowl or individual containers) and freeze for up to two hours, stirring every 30 minutes, or until it reaches your desired consistency.

> Editor’s Tip: Depending on the size of your ice cream maker, you may need to do this step in several batches. If you’d prefer to make one batch at a time, the leftover Frosty mixture can be refrigerated for up to one week before freezing in the ice cream maker.

4. Serve
    - Once it’s frozen, spoon the Frosty into a glass and serve immediately with a spoon, straw or both. Next, we’re tempted to recreate the discontinued Coffee Toffee Frosty and grill up some square burgers, too!

Tips for Making a Copycat Wendy’s Frosty

Making a Wendy’s Frosty at home is pretty simple, so long as you have the patience to wait for it to freeze. However, to help you along the way, here are answers to common questions about making a Frosty from scratch. How do I achieve the perfect Frosty consistency?

A Frosty is like an ultra-thick milkshake. Depending on your ice cream maker, you may want to transfer the mixture from the ice cream maker to the freezer for a few minutes to let it set a little bit more. If you have frozen the mixture in the freezer, let it sit out on the counter for a few minutes to let it soften slightly before serving. How can I make a healthy Frosty?

To make a healthier Frosty, simply substitute in no- or low-fat versions of the ingredients. You can even use dairy alternatives, although the flavor might not be exactly the same as the original version. Can I make a Frosty with ice cream?

If you’re going for authentic Frosty flavor, the simple answer is no. Adding ice cream will result in a more standard milkshake flavor, and you will lose the true essence of a Frosty. How do I make a strawberry Frosty?

Strawberry Frostys are one of the best new fast-food items right now. To make a strawberry Frosty at home, skip the cocoa powder and replace the chocolate milk with strawberry milk.

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