

Boost your calories

Milkshakes - drinks made with ice cream

- Put all ingredients in blender. Blend until smooth. Refrigerate any unused portion.
- For extra calories: Add cream instead of milk, or add oil to the recipe.
- For extra protein: Add skim milk powder, or a protein powder from soy or whey.

Old-fashioned milkshake

- 1 cup homogenized milk or cream
- 1 cup ice cream

Oreo milkshake

- 2 double-stuffed Oreos
- 2 tablespoons marshmallow fluff (cream)
- 1 ½ cups vanilla ice cream
- 1 cup homogenized milk or cream (add more or less to get the thickness you like)

Peaches and cream shake

- 1 cup homogenized milk or cream
- 1 cup canned peaches
- 1 cup vanilla ice cream
- 1/4 teaspoon salt
- 1/4 teaspoon vanilla

Pudding shake

- 1 cup homogenized milk or cream
- 1/4 cup skim milk powder
- 1 cup vanilla ice cream (slightly softened)
- 1/4 package instant pudding mix (any flavour)

Peanut butter and banana shake

- 1 cup homogenized milk or cream
- 1 pkg of chocolate instant breakfast powder
- ½ ripe banana, sliced
- 1 tablespoon of peanut butter
- 1 scoop of chocolate or vanilla ice cream
- 3 tablespoons of chocolate syrup
- 5 or 6 ice cubes

Apple pie a la mode

- 1 cup apple pie filling
- ½ cup homogenized milk or cream
- 1 cup vanilla ice cream
- Dash of cinnamon

High-calorie breakfast shake

- 1 cup half and half cream (10%)
- 1 packet instant breakfast mix
- 34 cup ice cream

Chocolate-peanut butter shake

- ½ cup homogenized milk or cream
- 3 tablespoons creamy peanut butter
- 3 tablespoons chocolate syrup
- 1- ½ cup chocolate ice cream

Chocolate hazelnut shake

- 1 cup homogenized milk or cream
- 2 scoops chocolate ice cream
- 3 tablespoons skim milk powder
- 2 tablespoons chocolate hazelnut spread (Nutella®)
- 1 tablespoon canola oil
- 4 ice cubes

Powerccino shake

- 1 package vanilla instant breakfast mix
- 1 cup homogenized milk or cream
- 2 scoops coffee ice cream
- 3 tablepoons skim milk powder
- 1 tablespoon chocolate syrup (iced coffee
- syrup or 1 tsp instant coffee optional)
- 4 ice cubes

Smoothies - drinks made with fruit and yogurt

- Put all ingredients in blender. Blend until smooth. Refrigerate any unused portion.
- For extra calories: Add cream instead of milk, or add oil to the recipe.
- For extra protein: Add skim milk powder, or a protein powder from soy or whey.
- For extra fibre: Add oat bran, ground seeds such as flax, or vegetables such as frozen spinach or pureed squash

Basic smoothie

1 cup fruit yogurt (not low fat)

1/4 cup skim milk powder (optional - for extra protein)

½ cup homogenized milk or cream

½ cup diced fruit or berries (fresh or frozen)

Super protein power smoothie

1 cup homogenized milk, cream, or vanilla nutritional supplement (use more than 1 cup if needed to blend)

½ cup Greek yogurt

2 tablespoons skim milk powder

1 tablespoon peanut butter or almond butter

1 tablespoon finely ground flax seeds

1 tablespoon canola, olive, or flax oil

1 banana or 1 cup other fruit

crushed ice (if you like a colder smoothie)

Banana apple smoothie

1 banana

½ cup plain or Greek yogurt

½ cup applesauce

½ cup homogenized milk, cream, or vanilla nutritional supplement (use more than 1 cup if needed to blend)

1 tablespoon honey

1 tablespoon oat bran

1 tablespoon ground flax or hemp seeds

Pineapple smoothie

1 package vanilla instant breakfast

1 cup homogenized milk or cream

1/4 cup skim milk powder

½ can diced pineapple in juice or syrup (include the juice or syrup)

Cinnamon peach smoothie

1 cup diced peaches (fresh, frozen or canned)

½ cup plain or Greek yogurt

½ cup homogenized milk, cream, or vanilla nutritional supplement (use more than ½ cup if needed to blend)

1/8 teaspoon cinnamon (more or less to taste)
1 tbsp honey

Pina colada smoothie

½ cup coconut cream

½ cup frozen or canned pineapple

½ cup pineapple juice (from canned pineapple)

½ cup homogenized milk, cream, or vanilla nutritional supplement (use more than ½ cup if needed to blend)

1 banana

1 tablespoon ground flax seeds

Coco-nana breakfast smoothie

1 cup homogenized milk or cream

1/4 cup skim milk powder

1 package chocolate instant breakfast mix

1 small banana (cut-up)

Bursting blueberry smoothie

4 ounces plain or Greek yogurt

1 banana (use a frozen banana if you like a thicker smoothie)

½ cup fresh or frozen blueberries

1 tablespoon canola, flax or olive oil

1 cup homogenized milk, cream, or vanilla nutritional supplement (use more than 1 cup if needed to blend)

Strawberry banana smoothie

- 1 package strawberry instant breakfast mix
- 1 cup homogenized milk or cream
- 1/4 cup skim milk powder
- 1 ripe banana

Mango yogurt smoothie

- 1 cup mango puree (fresh, canned or frozen)
- 6 ice cubes
- 1 tsp fresh ginger, grated
- 1 cup plain or Greek yogurt
- 1/4 cup homogenized milk or cream

Grape slushie

- 2 grape juice bars
- 2 tablespoons corn syrup
- ½ cup grape juice or 7-Up
- 2 tablespoons corn or canola oil

Cream cheese and jelly whirl

- ²/₃ cup homogenized milk or cream
- 2 tablespoons strawberry jelly or jam
- 4 tablespoons cream cheese
- 2 tablespoons skim milk powder

Strawberry cheese "shake"

- 6-7 strawberries
- ½ cup homogenized milk or cream
- 2 tablespoons skim milk powder
- ½ cup cottage cheese (2% MF or more)
- 2 tablespoons honey

Orange sherbet slushie

- 3/4 cup orange sherbet
- 2 tablespoons corn syrup
- ½ cup 7-Up
- 2 tablespoons corn or canola oil

Nogs – drinks made with eggs

- Always use pasteurized liquid eggs (such as Egg Beaters[®]). Never add raw eggs from the shell to any uncooked food or drink – this could make you sick.
- Put all ingredients in blender. Blend until smooth. Garnish with maraschino cherry, sprig of mint, whipping cream, or dash of nutmeg. Refrigerate any unused portion.

Eggnog

- ½ cup homogenized milk or cream
- ½ cup pasteurized liquid eggs
- 1 teaspoon vanilla extract
- Dash of nutmeg
- 1 tablespoon sugar

Super strawberry nog

- 34 cup homogenized milk or cream
- 3 tablespoons skim milk powder
- ½ cup pasteurized liquid eggs
- 3/4 cup strawberry ice cream
- 2 tablespoons canola oil
- ½ banana
- 4 ice cubes

Yogurt banana nog

- ½ cup homogenized milk or cream
- ½ cup yogurt (any flavour)
- ½ cup pasteurized liquid eggs
- 3 tablespoons skim milk powder
- ½ banana
- 2 teaspoons honey

High-protein nog

- 1 cup homogenized milk or cream
- 3 tablespoons skim milk powder
- ½ cup pasteurized liquid eggs
- 1 tablespoon granulated sugar
- 1 teaspoon vanilla extract
- Dash of nutmeg

Hot chocolate

Add marshmallows if you like.

Hot chocolate - white or brown

3 oz. milk or white chocolate

1/4 teaspoon vanilla

1 teaspoon butter

1 cup half and half cream (10%)

- 1. Melt chocolate and butter gently in saucepan.
- 2. Add vanilla and slowly stir in half and half, small amounts at a time.
- 3. Reheat to desired temperature.

Easy high calorie hot chocolate

½ cup half and half cream (10%)

½ cup homogenized milk

4 tablespoons chocolate syrup

2 tablespoons skim milk powder

- 1. Combine all ingredients in a mug.
- 2. Heat in the microwave.

High calorie foods

French toast sandwich:

 Spread 2 tablespoons cream cheese or peanut butter and 1 tablespoon jam/jelly between 2 slices of French toast

Bagel sandwiches:

- 1 tablespoon cream cheese on each side of a bagel with a slice of roast beef
- 1 tablespoon cream cheese on each side of a bagel with apple butter (especially good on blueberry bagels)
- 1 tablespoon peanut butter on each side of a bagel, add raisins or banana slices

Waffle sandwiches:

 Spread 2 tablespoons cream cheese or peanut butter and 1 tablespoon strawberry jam/jelly between 2 toasted waffles

Cooked carrots:

 Add 2 tablespoons of apricot preserves and brown sugar, or 2 tablespoons honey to cooked, buttered carrots

Chocolate pudding:

- Add 1 can (12 to 14 oz) sweetened condensed milk (instead of regular milk) when making pudding
- Sprinkle white chocolate chips on top

Fruit sundae:

- Cut up 2 bananas (or any fruit) into a bowl
- Top with chocolate syrup and homogenized milk and sugar, or chocolate syrup and whipped cream
- Sprinkle nuts on top if you like