



# Dairy-free Super Shakes Patient Information

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## **Dairy Free Super Shakes**

These may be used in the short term for children who require extra calories and protein to gain weight while on a dairy free diet. They should be given after meals as a dessert. They are not meal replacements.

Any dairy free alternatives can be used as based on your child's preference and allergies:

- Children's milk alternatives: oat, soya, coconut, nut or pea
- Dairy free fromage frais / yogurt: oat, soya, coconut or nut
- Dairy free cream: coconut, oat, lentil, nut-based
- Dairy free dried milk powder: coconut, oat or soya
- Dairy free ice creams.

## **Berry Delight**

#### Simply combine:

- 100 mls Children dairy-free alternative milk
- 1 x 95g pot dairy free fromage frais/yogurt

100 ml cranberry juice

- 2 tablespoons dairy free cream
- 1 tablespoon dairy-free strawberry milkshake powder

Approximately 275 kcal and 3.5g protein

## Super smoothie milkshake

#### **Blend together:**

- 100ml children's dairy free alternative milk
- 1 tablespoon dairy free cream
- 2 tablespoons dairy free ice cream
- 1 tablespoon dairy free dried milk powder
- 1 x 95g dairy free fromage frais/ yogurt

Approximately 270 kcal and 4g protein

#### **Optional additions:**

1 banana A handful of fresh/frozen berries, melon, mango or other soft fruits such as raspberries or strawberries

## **Bourbon Cream Dream**

#### Crush and mix:

2 dairy free bourbon cream biscuits into fine crumbs

100ml children's dairy free alternative milk

- 1 tablespoon dairy free cream
- 1 tablespoon dairy free dried milk powder

Try replacing the dairy free bourbon cream biscuits with dairy free custard creams or dairy free gingernuts.

## Approximately 278 kcal and 4.5g protein

## Nice 'n' Nutty

#### Whisk together:

100mls children's dairy free alternative milk

- 2 tablespoons dairy free cream
- 1 heaped tablespoon dairy free hazelnut chocolate spread
- 1 tablespoon Dairy free dried milk powder

### Not suitable for those with a nut allergy.

#### Approximately 290 kcal and 4g protein

Approximate calculations based on oat products.

#### Acknowledgments

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