

## Raspberry Cheesecake Milkshake - Fruity, Creamy, and Totally Indulgent

Golden Raspberry Cheesecake Milkshake Delights ?



**TIME**  
**1 min**

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**ChefManiac**

### INGREDIENTS

2 cups vanilla ice cream ?  
1 cup milk ?  
¾ cup softened cream cheese ?  
... cup raspberry purØe ? (fresh or frozen raspberries blended and strained)  
... cup granulated sugar ?  
Whipped cream, for topping ?  
Crushed graham crackers, for garnish ?  
Fresh raspberries, for garnish ?

### DIRECTIONS

1. ? Blend It: In a blender, combine vanilla ice cream, milk, cream cheese, raspberry purØe, and sugar. Blend until smooth and creamy-about 30 seconds to 1 minute.
2. ? Pour It: Pour the milkshake into a tall, chilled glass. The thicker the shake, the better it holds toppings!
3. ? Top It: Add a swirl of whipped cream on top. Sprinkle with crushed graham crackers and a handful of fresh raspberries for texture, color, and classic cheesecake flair.
4. ? Serve & Sip: Insert a wide straw and enjoy immediately! Serve with a long spoon for scooping those delicious creamy bites.

### TIPS FOR SUCCESS

Use soft cream cheese for smooth blending.  
Cold cream cheese can make the shake lumpy.  
Chill the glass for a frosty presentation that lasts longer.  
Adjust sweetness by using more or less sugar depending on your berries and personal taste.

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

Original recipe: <https://chefmaniac.com/raspberry-cheesecake-milkshake-fruity-creamy-and-totally-indulgent/>