

Grandma's Chocolate Milkshake Is the Creamy Classic You Forgot You Needed

You know those desserts that instantly transport you back to childhood? This



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5 min

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INGREDIENTS

3 cups vanilla ice cream

1 cup milk

2 tbsp chocolate syrup

Whipped cream, for topping

1 tbsp chocolate shavings (optional)

? Ingredient Notes & Upgrades:

Milk: Whole milk gives the creamiest texture, but you can use 2%, almond, or oat milk.

Chocolate syrup: Hershey's is a classic, but homemade works great too.

Toppings: Add a cherry on top, crushed cookies, or sprinkles for extra fun.

Blend-ins: Try peanut butter, espresso powder, or a scoop of Nutella for bonus flavor.

??? Instructions:

1. Blend It Up:

2. Serve & Top:

3. Enjoy:

? Tips for the Best Milkshake:

Chill your glasses in the freezer before pouring for extra frosty magic.

Use good-quality ice cream-it makes a huge difference in flavor and creaminess.

Adjust thickness: Use less milk for a thicker shake, more for a thinner one.

? Perfect Pairings:

Brownie Batter Dip - the ultimate no-bake chocolate hit

Cookie Dough Brownie Bombs - creamy, crunchy, chewy magic

Edible Cookie Dough - a scoopable classic

Grasshopper Pie - cool and minty to balance the shake

Neiman Marcus Chocolate Chip Cookies - chewy, crispy, and famously delicious

? Storage Tips:

Fresh is best! This milkshake is meant to be served immediately for the best texture and flavor.

Need to prep ahead? Freeze the blended shake in an airtight container and blend again before serving to bring back the smooth consistency.

? More Recipes You'll Love:

Edible Cookie Dough

Brownie Batter Dip

Grasshopper Pie

Final Thoughts:

DIRECTIONS

1. **Blend It Up:** In a blender, combine vanilla ice cream, milk, and chocolate syrup. Blend until smooth and creamy. Add more milk if needed for your preferred consistency.
2. **Serve & Top:** Pour into chilled glasses. Top with whipped cream and a sprinkle of chocolate shavings if you like.
3. **Enjoy:** Serve immediately with a straw (and maybe a spoon for scooping the melty bits!).
4. **? Tips for the Best Milkshake:** Chill your glasses in the freezer before pouring for extra frosty magic.
5. **Use good-quality ice cream-**it makes a huge difference in flavor and creaminess.
6. **Adjust thickness:** Use less milk for a thicker shake, more for a thinner one.
7. **? Perfect Pairings:** Want to go all out? Pair this dreamy shake with one of these rich, chocolate-packed desserts:
8. **Brownie : Batter Dip -** the ultimate no-bake chocolate hit
9. **Cookie : Dough Brownie Bombs -** creamy, crunchy, chewy magic
10. **Edible : Cookie Dough -** a scoopable classic
11. **Grasshopper : Pie -** cool and minty to balance the shake
12. **Neiman : Marcus Chocolate Chip Cookies -** chewy, crispy, and famously delicious
13. **? Storage Tips:** Fresh is best! This milkshake is meant to be served immediately for the best texture and flavor.

14. Need to prep ahead? Freeze the blended shake in an airtight container and blend again before serving to bring back the smooth consistency.
15. ? More Recipes You'll Love: Craving more nostalgic or no-bake desserts? Try these next:
16. Edible : Cookie Dough
17. Brownie : Batter Dip
18. Grasshopper : Pie
19. Final Thoughts: Grandma's Chocolate Milkshake is more than a treat-it's a feeling. It's the kind of dessert that's rich in flavor and memory. Whether you're making one for yourself, your kids, or a whole table of guests, it delivers that classic, soul-soothing sweetness we all crave.
20. Tried it? Snap a pic and tag @chefmaniac-we'd love to see your creamy creations and hear what nostalgic twist you added!

SWAPS & NOTES

& Upgrades Milk: Whole milk gives the creamiest texture, but you can use 2%, almond, or oat milk.

Chocolate syrup: Hershey's is a classic, but homemade works great too.

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

Original recipe: <https://chefmaniac.com/grandmas-chocolate-milkshake-is-the-creamy-classic-you-forgot-you-needed/>

Toppings: Add a cherry on top, crushed cookies, or sprinkles for extra fun.

Blend-ins: Try peanut butter, espresso powder, or a scoop of Nutella for bonus flavor. ??? Instructions 1.