

Creamy Strawberry Cheesecake Milkshake: A Sweet & Tangy Delight

strawberry cheesecake and thick, creamy milkshakes



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5 min

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INGREDIENTS

- 2 cups vanilla ice cream
- 1 cup strawberries, sliced
- 1/4 cup cream cheese, softened
- 1/2 cup milk (more if needed)
- 1 tablespoon powdered sugar
- Whipped cream, for topping
- Fresh strawberries, for garnish

Step-by-Step Instructions:

1. Blend the Base:

- Vanilla ice cream
- Sliced strawberries
- Softened cream cheese

Milk

Powdered sugar

2. Blend Until Smooth:

3. Taste & Adjust:

4. Pour & Serve:

5. Top It Off:

6. Enjoy Every Sip!:

Pro Tips for the Best Strawberry Cheesecake Milkshake:

Use Fresh or Frozen Strawberries - Fresh strawberries add natural sweetness, but frozen ones make the shake even thicker.

Soften the Cream Cheese - This ensures a smooth blend without chunks.

Want an Extra Cheesecake Vibe? - Add 1-2 crushed graham crackers for that signature crust flavor.

Make it Extra Fancy - Drizzle strawberry sauce or caramel inside the glass before pouring the shake.

Prefer a Thicker Shake? - Use less milk or add more ice cream for a richer texture.

Dairy-Free Version? - Swap the cream cheese and ice cream for dairy-free alternatives like cashew-based options.

What to Serve with a Strawberry Cheesecake Milkshake:

Graham Cracker Sticks - A fun way to dip and scoop!

Strawberry Shortcake - The ultimate strawberry overload.

Chocolate Chip Cookies - Because chocolate + strawberries = perfection.

Cheesecake Bites - Double up on that cheesecake goodness!

A Side of Fresh Berries - Adds a refreshing contrast to the creamy shake.

FAQs (From My Kitchen to Yours):

Why You Need This Strawberry Cheesecake Milkshake in Your Life:

DIRECTIONS

1. Blend the Base: In a high-speed blender, I combine:
2. Vanilla ice cream
3. Sliced strawberries
4. Softened cream cheese
5. Milk
6. Powdered sugar
7. Blend Until Smooth: I blend everything on high speed for 30-45 seconds until the mixture is completely smooth and creamy.
8. (If the shake is too thick, I add a little more milk and blend again.)
9. Taste & Adjust: I give the milkshake a quick taste test-if I want it sweeter, I add a little more powdered sugar and blend again.
10. Pour & Serve: Once blended to perfection, I pour the milkshake into tall glasses for a beautiful, creamy presentation.
11. Top It Off: I add a swirl of whipped cream on top and garnish with fresh strawberries for that extra-special touch.
12. Enjoy Every Sip!: Now, it's time to grab a straw and savor the thick, creamy, cheesecake-like goodness!
13. Pro Tips for the Best Strawberry Cheesecake Milkshake: Use Fresh or Frozen Strawberries - Fresh strawberries add natural sweetness, but frozen ones make the shake even thicker.
14. Soften the : Cream Cheese - This ensures a smooth blend without chunks.
15. Want an : Extra Cheesecake Vibe? - Add 1-2 crushed graham crackers for that signature crust flavor.

16. Make it : Extra Fancy - Drizzle strawberry sauce or caramel inside the glass before pouring the shake.
17. Prefer a : Thicker Shake? - Use less milk or add more ice cream for a richer texture.
18. Dairy-: Free Version? - Swap the cream cheese and ice cream for dairy-free alternatives like cashew-based options.
19. What to Serve with a Strawberry Cheesecake Milkshake: This milkshake is a dessert on its own, but here are some fun pairings:
20. Graham : Cracker Sticks - A fun way to dip and scoop!
21. Strawberry : Shortcake - The ultimate strawberry overload.
22. Chocolate : Chip Cookies - Because chocolate + strawberries = perfection.
23. Cheesecake : Bites - Double up on that cheesecake goodness!
24. A Side of : Fresh Berries - Adds a refreshing contrast to the creamy shake.
25. FAQs (From My Kitchen to Yours): Q: Can I use frozen strawberries?A: Yes! Frozen strawberries make the shake even thicker and frostier. Just reduce the amount of ice cream slightly if using frozen fruit.

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

Original recipe: <https://chefmaniac.com/creamy-strawberry-cheesecake-milkshake-a-sweet-tangy-delight/>