

DIY Monster Cookie Milkshake: Fun, Festive & Deliciously Decadent

Here's what you'll need to create this fantastic Summer Monster Cookie Shake:



TIME
15-20 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

2 cups cookies and cream or chocolate chip ice cream
1/2 cup milk
1/4 cup crushed Oreos or other chocolate cookies
1/4 cup mini brownies or chocolate cake pieces
Blue food coloring (gel or liquid - optional, for that classic "monster" blue)
Chocolate syrup (for drizzling)
Whipped cream (blue and white if desired, using food coloring)
Candy eyes or chocolate buttons (for decoration)
Dark chocolate shavings
Extra crushed cookies and blueberries (for garnish)

DIRECTIONS

1. Prepare the : Glass: Begin by preparing your serving glass (a tall, clear glass works best for showcasing the layers). Drizzle chocolate syrup generously inside the rim of the glass, letting it drip dramatically down the sides.
2. Blend the : Blue Shake Base: In a blender, combine the ice cream, milk, blue food coloring (if using, add a few drops until desired color is achieved), and 1/4 cup crushed cookies. Blend until smooth and creamy. Adjust milk quantity for desired thickness.
3. Layer : Brownie Pieces: Spoon the 1/4 cup mini brownies or chocolate cake pieces into the bottom of the prepared glass. This adds a delightful surprise texture at the start.
4. Pour the : Blue Shake: Carefully pour the blended blue shake mixture over the brownie pieces in the glass.
5. Top with : Whipped Cream: Top with generous swirls of whipped cream. If desired, you can use a piping bag to create beautiful blue and white whipped cream swirls (by lightly swiping blue food coloring inside the piping bag before filling with white whipped cream).
6. Decorate the : Monster: Decorate the top of the shake with candy eyes (you can use a tiny dot of melted chocolate to "glue" them on), dark chocolate shavings, and more crushed cookies.
7. Final : Garnishes: Garnish with blueberries and any additional chocolate pieces for an extra playful touch. Serve immediately and enjoy your spectacular Summer Monster Cookie Shake!

SWAPS & NOTES

Ice Cream: Cookies and cream or chocolate chip ice cream works wonderfully for the base.

Vanilla ice cream with extra crushed cookies and chocolate chips can also be used.

Milk: Any type of milk (dairy or non-dairy) will work.

Adjust the amount for your desired shake thickness.

TIPS FOR SUCCESS

Chill Your Glass: For the best, slowest-melting shake, chill your serving glass in the freezer for at least 15-20 minutes before preparing.

Don't Overblend: Blend the shake just until smooth.

Overblending can melt the ice cream too much.

Get Creative with Drips: Tilt the glass as you drizzle the chocolate syrup to create dramatic, uneven drips.

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

Original recipe: <https://chefmaniac.com/diy-monster-cookie-milkshake-fun-festive-deliciously-decadent/>