

## My Favorite S'mores Shake: A Summer Sunset in a Glass

### Summer Sunset S'mores Shake



**TIME**  
**5 min**

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**ChefManiac**

#### INGREDIENTS

2 cups vanilla ice cream  
1 cup milk (adjust for desired thickness)  
1/2 cup marshmallow fluff or cream  
1/4 cup chocolate syrup (plus more for drizzling)  
1/4 cup crushed graham crackers  
Whipped cream (for topping)  
2 jumbo marshmallows (for toasting)  
Optional: Caramel drizzle

#### DIRECTIONS

- 1.** Prep the : Glasses: Drizzle a generous amount of chocolate syrup along the insides of two tall glasses to create a "sunset swirl" effect. Place the glasses in the freezer for about 5 minutes to allow the syrup to set.
- 2.** Blend the : Shake: In a blender, combine the vanilla ice cream, milk, and marshmallow fluff. Blend on high until the mixture is smooth, creamy, and well-combined.
- 3.** Pour and : Garnish: Pour the blended shake into your chilled, prepped glasses. Top each shake with a generous swirl of whipped cream. Sprinkle the crushed graham crackers over the whipped cream and add an extra drizzle of chocolate syrup or caramel for extra indulgence.
- 4.** Toast the : Marshmallows: Using a kitchen torch or the broiler in your oven, carefully toast the jumbo marshmallows until they are golden brown and gooey. If using the broiler, place them on a foil-lined baking sheet and watch them very closely as they can go from toasted to burnt in seconds.
- 5.** Assemble and : Serve: Skewer each toasted marshmallow and place it on top of the whipped cream on each shake. Serve immediately with a wide straw.

#### SWAPS & NOTES

**Ice Cream:** Vanilla is a classic choice, but chocolate ice cream would make this even more decadent.

For a lighter shake, you can use frozen yogurt.

**Marshmallow Fluff:** Marshmallow fluff or cream is key to getting that signature marshmallow flavor and creamy texture.

You can also use a few regular marshmallows melted with a

tablespoon of milk in the microwave.

## TIPS FOR SUCCESS

**Chill the Glasses:** This simple step not only creates a beautiful visual but also helps keep the shake colder for longer.

**Toast Carefully:** Toasted marshmallows are the best part of a s'mores, so don't skip this step!

But be very careful, especially if you're using a broiler, as they can burn quickly.

**Serve Immediately:** This is a shake, and it's best enjoyed right after it's made before it melts.

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

Original recipe: <https://chefmaniac.com/my-favorite-smores-shake-a-summer-sunset-in-a-glass/>