

## Vanilla Milkshake Recipe: A Classic and Creamy Dessert Drink

This vanilla milkshake recipe stands out for several reasons:



**TIME**  
**5 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 2 cups vanilla ice cream
- 1 cup whole milk
- 1 teaspoon pure vanilla extract
- Whipped cream (for topping, optional)
- Maraschino cherries (for garnish, optional)

### DIRECTIONS

- 1. Gather :** Your Ingredients: Start by collecting all your ingredients. Having everything ready will make the process smoother and more enjoyable.
- 2. Blend the :** Ice Cream and Milk: In a blender, combine the vanilla ice cream and whole milk. Blend on medium speed until smooth and creamy. If you prefer a thicker shake, add more ice cream; for a thinner consistency, add more milk.
- 3. Add :** Vanilla Extract: Pour in the vanilla extract and blend for an additional 10-15 seconds. This step enhances the vanilla flavor, making your milkshake even more delicious.
- 4. Serve :** Immediately: Pour the milkshake into tall glasses. Top with whipped cream and a maraschino cherry if desired. Serve with a straw and enjoy!
- 5. Personal :** Tip: For an extra touch, drizzle some chocolate syrup inside the glasses before pouring in the milkshake. It adds a beautiful presentation and a hint of chocolate flavor with every sip!

### TIPS FOR SUCCESS

**Experiment with Flavors:** Try adding different extracts like almond or mint for a unique twist.

You can also mix in fruits like bananas or strawberries for a fruity version.

**Use Quality Ice Cream:** The quality of your ice cream will significantly impact the flavor of your milkshake.

Opt for premium brands with natural ingredients for the best results.

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

Original recipe: <https://chefmaniac.com/vanilla-milkshake-recipe-a-classic-and-creamy-dessert-drink/>