

How to Make a Milkshake Without Ice Cream

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A milkshake made without ice cream is still enjoyable and delicious. If you're out of ice cream, there are various great ways to still produce a sweet milkshake!

- *Prep time (blender): 5 minutes*
- *Cook time (blending): 30-60 seconds*
- *Total time: 5-10 minutes*

Things You'll Need

■ In a Bag

- ☐ Big bag (preferably resealable)
- ☐ Small bag (also resealable)
- ☐ Cup
- ☐ Teaspoon
- ☐ Spoon

■ In a Blender

- ☐ Blender
- ☐ Measuring tools

Ingredients

Blender milkshake:

- ☐ 12 ice cubes
- ☐ 2 cups (475 ml) milk
- ☐ 1 tsp (5 g) vanilla extract
- ☐ 3/4 c (100 g) sugar
- ☐ Chocolate syrup or other flavors (optional and to taste)

Milkshake in a bag:

- ☐ 2 cups (475 ml) milk or half-and-half
- ☐ 1 tsp (5 g) sugar
- ☐ 12 ice cubes
- ☐ Dash of vanilla extract
- ☐ 1/4 teaspoon (pinch) salt
- ☐ Chocolate syrup or other flavors (optional and to taste)

Crushed ice milkshake:

- ☐ Milk (enough for a glass)
- ☐ Syrup or fruit of choice (to taste)
- ☐ Crushed ice

Method 1 of 3: Making a Blender Milkshake



- 1 Measure out 2 cups (475 ml) milk, 1 tsp (5 g) vanilla extract, and chocolate syrup (if desired).** Put them into a blender and mix for 15-20 seconds. This circulates the air.
 - The thicker the milk you use (2%, for example) the thicker your milkshake will be.



- 2 Put 3/4 cup (100 g) sugar into the blender.** Blend for 5 - 10 seconds more.



- 3 Add the ice.** This will work best with pre-crushed ice. Watch it as it blends -- if it blends too much, it will get quite runny.



- 4 Serve and enjoy.** Consume immediately -- it's best when cold and the ice still gives it texture.^[1]

Method 2 of 3: Making a Milkshake in a Bag



- 1 Take a small plastic bag and fill it with milk. It needs to be resealable above all else.



- 2 Put a teaspoon of sugar in the milk. Lightly stir to combine.^[2]



- 3** Add a few drops of vanilla extract/essence into the bag. Stir the vanilla in thoroughly.



- 4** Fill the big bag up halfway with ice. It needs to be able to contain a smaller bag and be sealed. A gallon-sized resealable bag is ideal.



5 Put the bag with the mixture in the bigger bag. The ice is simply to get the chemical reactions going -- you won't be consuming it. It will remain separate from the milk mixture.



6 Add 1/4 teaspoon of salt into the bigger bag. This has to do with exothermic reactions and is an imperative step to your mixture thickening!^[3]



7 Shake for about 5-7 minutes, or until mushy like a milkshake. It requires vigorous shaking for the mixture to thicken. If 7 minutes have passed and it's not thick enough, shake it for a few more.



8 Open up the small bag and pour it into a cup. Enjoy your shake!

Method 3 of 3: Making a Crushed Ice Milkshake



1 Add the ingredients to the blender. If using fruit, chop into small enough pieces. [4]



2 Blend until all the ingredients are well mixed.



3 **Add crushed ice.** Blend again to mix thoroughly.



4 **Pour into the glass.** The crushed ice will make the milkshake both cold and texturally thick.



Community Q&A

Question

What if I use cream instead of ice?



Community Answer

This makes what is called a thick shake. You won't be left with any small clumps of ice in the end.

Helpful 73 Not Helpful 23

Question

Is there a way to make a milkshake for someone who's lactose intolerant?



Community Answer

Sure. Substitute almond milk or coconut milk or some other milk substitute for the cow's milk, and just make sure the rest of your ingredients are lactose or dairy-free (according to the exact nature of your allergy).

Helpful 52 Not Helpful 17

Question

Can I mix milk and chocolate to make a milkshake?



Community Answer

If you use these two ingredients only, you will basically be making chocolate milk, which is similar to a milkshake, but not quite the same.

Helpful 59 Not Helpful 20

Question

How many cups does the Milkshake in a Bag make?



Community Answer

It depends on how much milk you put in. Each cup of milk you put in the bag is about the amount of milkshake you get.

Helpful 51 Not Helpful 24

Question

Will the shake taste different if I don't use vanilla?



Community Answer

It will have less flavor. You can try replacing it with another flavoring or fruit.

Helpful 50 Not Helpful 25

Question

Can I use yogurt instead of syrup and fruit?



Community Answer

Yes, but it might affect the texture and taste.

Helpful 30 Not Helpful 11

Question

Can I replace or not use vanilla extract?



FluffyKittens
Community Answer

Yes, you can use a different flavor. If you don't use vanilla extract, the milkshake will be less flavored.

Helpful 47 Not Helpful 21

Question

Can I do it without ice?



Community Answer

You can try using ice cubes made from frozen milk. You can also use sliced, frozen fruit, such as bananas or strawberries, although this might affect the flavor. Lastly, you can also try using some plain Greek yogurt and omit some milk. These options will give you more of a smoothie than a milkshake, however.

Helpful 53 Not Helpful 30

Question

Will adding cream to the blender make it thicker?



Ruby
Top Answerer

Cream can make it thicker, as will ice or yogurt.

Helpful 21 Not Helpful 5

Question

Where can I get the ingredients?



Community Answer

Any grocery store or supermarket will probably do. For example, you could try Target, Walmart, or your local grocery chain.

Helpful 35 Not Helpful 30

[See more answers](#)

Video

<https://www.wikihow.com/video/d/db/Make+a+Milkshake+Without+Ice+Cream+Step+0.360p.mp4>



Tips

- If desired, add some whipped cream at the top when you are finished.
- Do not use too much ice because it will make the milkshake watery.
- Add berries. This will bring that big blasting flavor that makes a smoothie taste delicious. The more, the merrier!
- Try adding Oreos for a blast of flavour.
- Do the shaking outside or else the bag might pop and it will make a mess on the

floor.

- Add 1 tbsp of instant coffee for a mocha shake.
- You might want to do this with two people because you can get very tired shaking the bag.
- If wanted, add a swirl of chocolate syrup on the top for a touch of a chocolate taste.
- You can put a towel on the bag so that your hands do not get cold when you are shaking the bag.
- Add 1 very ripe banana for a chocolate banana shake
- Add a big spoonful of peanut butter for a decadent chocolate peanut butter shake.
- If you are diabetic, you can use artificial sweetener.[5]



Warnings

- Don't put in too much vanilla extract/essence or else it might get bitter.
- This milkshake is cold, and is not thick like other kinds of milkshakes.

References

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