

# Kiraz Badem Smoothie

Refreshing Cherry Almond Smoothie recipe ready in 5 minutes. Healthy vegan smoothie with cherries, almond milk, banana and coconut - perfect breakfast drink.

5 min

HAZIRLIK

5 min

TOPLAM

1

PORSIYON

Easy

ZORLUK

Kiraz Badem Smoothie

## Malzemeler

- 1.5 cup sweet cherry
- 1 cup almond milk
- 1 banana
- 2 tsp roasted coconut flakes
- 2 ice

## Yapılışı

- Prepare the fruit**  
Remove pits and stems from 1.5 cups of cherries if using fresh. Peel 1 banana and break it into chunks.
- Add the prepared cherries, banana chunks, 1 cup almond milk, and 2 teaspoons coconut to a blender.
- Blend on high speed for 60-90 seconds until the mixture is completely smooth and creamy with no visible fruit pieces.
- Check the consistency and add more almond milk 1 tablespoon at a time if the smoothie is too thick, blending briefly after each addition.
- Pour into a chilled glass and serve immediately.

## İpuçları

Use frozen cherries for a thicker, more milkshake-like consistency without diluting the flavor with ice cubes.

Pit fresh cherries the night before and store them in the refrigerator to save time in the morning.

For extra creaminess, freeze banana slices in advance – they'll make your smoothie incredibly thick and satisfying.

Start with less almond milk and gradually add more until you reach your preferred consistency, as different brands vary in thickness.

Taste before adding any sweetener – the natural sugars from banana and cherries are often sufficient for most palates.

Blend on high speed for at least 60 seconds to ensure all ingredients are completely smooth and well incorporated.

Chill your glass in the freezer for 10 minutes before serving for an extra refreshing experience.

Add ingredients to the blender in order of hardest to softest – frozen fruit first, then banana, coconut, and liquid last for easier blending.

