

Cherry Cheesecake Smoothie

SERVINGS

© COOKING TIME

2 0 min

Layered like a cherry cheesecake, this indulgent smoothie delivers a creamy cherry oats drink that's sure to please.

Ingredients

Oat-Cheesecake Crust Layer:

- 1/3 cup Quaker® Oats-Old Fashioned
- 3/4 cup almond milk
- 1 frozen chopped banana
- 2 tbsp almond butter
- Pinch sea salt

Vanilla Yogurt Cheesecake Layer:

- 1 cup Greek yogurt
- 1/2 cup almond milk
- 2 frozen chopped bananas
- 4 scoops Evolve® Protein Powder Creamy Vanilla
- 1 tsp lemon zest
- 1 tbsp lemon juice

Cherry Topping Layer:

- 1 tbsp Quaker® Oats-Old Fashioned
- 1/4 cup almond milk
- 1 tbsp pure maple syrup
- 1 cup frozen cherries

Garnish:

• 2 fresh cherries (optional)

Cooking Instructions

- 1. Oat-Cheesecake Crust Layer: In blender, process oats until finely ground. Add almond milk, banana, almond butter, and sea salt. Blend until smooth. Divide between 2 tall glasses.
- 2. Vanilla Yogurt Cheesecake Layer: In clean blender, process yogurt, almond milk, bananas, Evolve, lemon zest and lemon juice. Blend until smooth. Pour over crust layer.
- 3. Cherry Topping Layer: In clean blender, process oats until finely ground. Add almond milk, maple syrup and cherries. Pour over cheesecake layer.
- 4. Garnish: If desired, top each smoothie with a fresh cherry.