

Sweet Cherry Almond Smoothie

Refreshing Sweet Cherry Almond Smoothie recipe ready in 5 minutes. Vegan, gluten-free blend of cherries, almond milk, banana and coconut. Perfect healthy drink!

5 min

PREP

5 min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

Ingredients

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

Instructions

- 1 Remove pits and stems from 1 cup fresh cherries if using fresh, or measure 1 cup frozen cherries if using frozen.
- 2 Peel 1 banana and break it into chunks.
- 3 Add 1 cup almond milk to your blender first.
- 4 Add the prepared cherries, banana chunks, and 2 teaspoons shredded coconut to the blender.
- 5 Blend on high speed for 60-90 seconds until the mixture is completely smooth and no fruit chunks remain.
- 6 Add 2 ice cubes for a colder, thicker smoothie, then pulse 3-4 times to break up the ice without over-blending.
- 7 Pour immediately into a chilled glass and serve.

Tips

Use frozen cherries for a thicker, colder smoothie without diluting the flavor with too much ice.

Add the liquid ingredients first, then frozen items to help your blender process everything more efficiently.

For maximum creaminess, use a ripe banana with brown spots – they're sweeter and blend more smoothly.

Taste your smoothie before adding ice, as frozen fruit may make it cold enough without additional dilution.

Pre-chill your glass in the freezer for 10 minutes before serving to keep the smoothie cold longer.

If your smoothie is too thick, add liquid gradually – start with just 2 tablespoons at a time.

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

For a restaurant-quality presentation, reserve a few whole cherries and sliced almonds as garnish before blending.