

Cherry Cheesecake Smoothie

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)

How to make it

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,



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
50 min	0 min	50 min	2

Made with



Quaker® Oats-Old Fashioned

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.