

Apple Pie Smoothie

Apple Pie Smoothie Description

This smoothie has protein-rich almonds and yogurt, to give you lots of energy—and the cinnamon and vanilla gives it a rich sweetness that might remind you of a favorite dessert!

Kitchen Gear:

Measuring cup Measuring spoons Cutting board Sharp knife (adult needed) Blender (adult needed)

Ingredients

3/4 cups plain low fat yogurt or whole milk yogurt
1/2 cup low-fat or whole milk
2 tablespoons raw almonds* (*If you're allergic to nuts, skip the almonds and substitute 2 tablespoons old-fashioned oats.)
1/2 apple, cored and sliced
1 overripe banana, sliced (frozen if possible)
1/4 teaspoon ground cinnamon
1/4 teaspoon vanilla extract
2 ice cubes

Instructions

1. Put all the ingredients in the blender in the order listed.

2. Put the top on tightly. Turn the blender to a medium setting and blend until the ice is chopped and the mixture is smooth, about 1 minute.

3. Serve right away, or store in a thermos or covered in the refrigerator, up to 4 hours.

Notes

To help make any smoothie colder and thicker, it's great to have slices of frozen banana ready to go. It's easy:

- 1. Peel an overripe banana.
- 2. Use a butter knife to slice it into thin rounds.
- 3. Put the slices in a resealable plastic bag and put it in the freezer.

