COFFEE SMOOTHIE | HEALTHY BLENDED COFFEE!

COURSE: BREAKFAST, DESSERT CUISINE: AMERICAN
KEYWORD: COFFEE SMOOTHIE PREP TIME: 5 MINUTES

TOTAL TIME: 5 MINUTES SERVINGS: 1 CALORIES: 386KCAL

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This Coffee Smoothie is naturally sweetened and more nutrient-dense than a fancy coffee shop drink. It reminds me so much of the popular blended drink from Starbucks!



Vitamix

INGREDIENTS

- 1/2 cup brewed coffee (not hot)
- 3 to 4 Medjool dates, pitted (soak in hot water for 15 minutes if they are not soft)*
- 1 tablespoon hemp hearts
- 1 tablespoon nut butter
- 1 cup ice cubes , or more as needed

INSTRUCTIONS

- In a high-speed blender, combine the coffee, 3 dates, hemp hearts, and nut butter. Blend until very smooth.
 Taste the mixture, and add an extra date if you'd like it to be sweeter.
- 2. Add the ice cubes and blend again, until the smoothie has a slushy texture. Serve right away for the best consistency.

NOTES

Nutrition information is for the whole batch. This is just an estimate, and not a guarantee.

This recipe works best with soft, squishy dates. If you can only find dry ones from a bulk bin, I recommend soaking them in hot water for 10- 15 minutes before blending.

As an alternative, you can replace the dates with 1 frozen banana + 1 tablespoon of maple syrup. In that case, you may need to use a few less ice cubes to achieve a slushy texture.

NUTRITION

Calories: 386kcal | Carbohydrates: 58g | Protein: 10g | Fat: 16g | Saturated Fat: 1g | Sodium: 16mg | Potassium: 679mg | Fiber: 7g | Sugar: 49g | Vitamin A: 185IU | Calcium: 132mg | Iron: 3mg

https://detoxinista.com/coffee-smoothie/

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