

# CHERRY AND ALMOND FRAPPE



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**Preparation :** 5 min - **Resting :** - - **Cooking :** - - **Equipment :** -

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**Ingredients :** 4

- 100 ml almond milk\* - 2 scoops vanilla ice cream - 1 tsp ground cinnamon - 1 tbsp cane syrup - 300 g frozen pitted cherries

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1. Take the fruit out of the freezer 15 minutes before you start to make the ice cream.
2. Place the milk in the blender jug first, followed by the other ingredients. Turn the selector to the "desserts" setting and blend for 60 seconds, stopping as soon as the texture looks smooth and uniform.

**Chef's tip :**

\* You can replace the almond milk with cow's milk or soya milk and the cherries with raspberries, blackberries, etc.