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# **Carrot Cake Smoothie Bowl**.

A delicious and healthy smoothie bowl inspired by carrot cake. This smoothie bowl is made with carrots, banana, almond milk, and spices like cinnamon and nutmeg. It is topped with shredded coconut, chopped walnuts, and a drizzle of maple syrup. Enjoy this nutritious and satisfying breakfast or snack!

Recipe Type: Vegan	Prep Time: 10 mins
Cook Time: N/A	Total Time: 10 mins
Recipe Yield: 400 grams	Number of Servings: 1

## Ingredients

150 g	Carrots
100 g	Banana
200 ml	almond milk
1 tsp	Cinnamon
0.5 tsp	Nutmeg

20 g	shredded coconut
20 g	chopped walnuts
1 tbsp	maple syrup

## Directions

#### Step 1



Peel and chop the carrots.

Prep Time: 5 mins

Cook Time: 0 mins

### Step 2

#### Blending

In a blender, combine the chopped carrots, banana, almond milk, cinnamon, and nutmeg. Blend until smooth.

Prep Time: 2 mins

Cook Time: 0 mins

### Step 3

Pour the smoothie into a bowl and top with shredded coconut, chopped walnuts, and a drizzle of maple syrup.

Prep Time: 1 mins

Cook Time: 0 mins

## **Nutrition Facts**

Calories: 200 kcal

Fat: 10 g

Protein: 5 g

Carbohydrates: 25 g

## **Nutrition Facts**

### **Proteins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	5 g	29.41%	29.41%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	25 g	45.45%	50%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Fibers	5 g	13.16%	20%
Sugars	10 g	N/A	N/A
Lactose	0 g	N/A	N/A

### Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	2 g	9.09%	11.76%
Fat	10 g	35.71%	40%
Cholesterol	0 mg	N/A	N/A

### Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	100 iu	11.11%	14.29%
Vitamin C	10 mg	11.11%	13.33%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

#### Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	50 mg	2.17%	2.17%
Calcium	10 mg	1%	1%
Iron	8 mg	100%	44.44%
Potassium	400 mg	11.76%	15.38%
Zinc	1 mg	9.09%	12.5%
Selenium	5 mcg	9.09%	9.09%

## **Recipe Attributes**

#### Seasonality

Summer

Events

Christmas Game Day

#### Course

Salads Snacks

#### Diet

South Beach DietFruitarian DietLow Sodium DietThe Air DietThe Ice Cream DietThe CICO (Calories In, Calories Out) DietThe Dukan DietThe Statch Solution DietThe Ure Cream DietThe Ure Cream DietThe SIBO (Small Interstinal Bacterial Overgrowth) DietThe Parkinson's Disease DietThe High-Vitamin Vitamin Vitamin

## Meal Type

Brunch Lunch S

nch Snack

### Difficulty Level

Medium

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