

## Holiday Almond Chai “Nog”

Makes approximately 2 ½ cup milk

- 1 cup whole, raw almonds, soaked 8-12 hours, drained, and rinsed (about 1 ½ cups after soaking)
- 2 1/2 cups water
- 3 pitted dates, soaked
- 1/2 teaspoon vanilla extract or fresh vanilla bean
- 1 teaspoon melted coconut oil
- ½ teaspoon cinnamon
- ½ teaspoon cardamom
- ½ teaspoon ground ginger powder
- ½ teaspoon freshly ground nutmeg
- 1 tablespoon organic maple syrup

Place 1 1/2 cups of the water and the almonds and dates in a blender. Blend on high speed until very smooth. Add the remaining 1 cup water and blend until smooth. To separate the “milk” from the almond skins and pulp, squeeze the blended mixture through a double layer of cheesecloth or through a sprout bag. Add milk back into blender along with the rest of your ingredients. Blend well and serve at room temperature or chilled. Stored in the refrigerator, Plain Almond Milk will keep for five days – Sweet Chai Almond Milk is best served immediately. Enjoy with family and friends for the best results!

Notes: If you want your “Nog” even creamier, use a little less water when making the Almond Milk.