

NutNog

Yield: 1 liter

Prep time: 5 minutes

Total time: 8 hours 5 minutes

Ingredients

Almonds | 2 Cups (for a creamier version swap 1 cup almonds for 1 cup cashews)

Water | 4 Cups

Vanilla Bean | 1 stem/pod

Maple Syrup | 5 TBSP

Cinnamon | 3 tsp

Nutmeg | 2 Tsp

Ground Clove | $\frac{1}{4}$ tsp

Salt | 1 Tsp

Nutbag

Bowl

Directions

Soak the almonds overnight with the Vanilla Bean. Drain and rinse almonds and vanilla. Place soaked almonds and vanilla into the blender along with the fresh water and salt. Blend on high until smooth. Place a nut bag into a bowl and pour the almond mixture into the bag and strain. What's in the bag is Almond Pulp, and in the bowl is almond milk. Rinse the blender and pour the mylk back into the blender along with the remaining ingredients. Blend and transfer to a container, top off with water if glass liter is not at brim. The flavor enhances as it sits. Recommended to make this 24 hours prior to consumption. Good for Five days.