

# Vanilla Infused Almond Milk

## Ingredients

2 cups almonds

4 cups water

1 tsp vanilla extract (Or 1 full vanilla bean)

## Directions

1. Soak almonds and vanilla bean overnight
2. Discard soaking water and rinse almonds in a deep bowl of water, repeat until water is clear
3. Place soaked almonds, vanilla bean (or extract!) and 4 cups of water in a food processor/blender
4. Blend on highest speed for 90 seconds
5. Strain milk through cheesecloth or a fine mesh paint strainer bag, discarding solids
6. Keep refrigerated in a glass jar. Will keep for 2-3 weeks.

\*\*Some almond bits that didn't get strained out will settle at the bottom. Give your almond milk a good shake before serving\*\*