

Horchata



Level: Easy

Serves: 1

Prep Time: 5 minutes

Cooking Time: 5 minutes



1 cup rice milk, original flavor; chilled

1/8 cup unsweetened almond milk, vanilla flavor; chilled

1/8 tsp. ground cinnamon

1 Tbsp. simple syrup (see recipe below)

Optional:

Ice

Cinnamon stick, for garnish

Place rice milk, almond milk, and ground cinnamon in a blender or food processor. Blend for 30 seconds, until all the ingredients are combined. Pour into a tall cold glass. Add simple syrup. Stir to combine. Add ice and cinnamon stick, if desired. Serve immediately.

Simple Syrup:

1 cup white granulated sugar

1 cup water

For the simple syrup: In a small saucepan add the sugar to the 1 cup of water. On medium heat, stir the mixture until the sugar is dissolved, about 2 to 3 minutes. Take off heat and let cool. Refrigerate any unused syrup.

Notes:

- If NOT garnishing with a cinnamon stick, add a heaping 1/8 tsp. of ground cinnamon instead of a flat, measured 1/8 tsp. of cinnamon.
- Instead of adding sugar to my drinks, I prefer to add simple syrup. Simple syrup ensures that the sugar is dissolved and there are no crystals in your drink.