

cold brewed coffee and vanilla almond milk
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coffee:

1 cup medium coarse ground coffee
4 cups of cold water

Soak grinds in sealed container overnight for 12-15 hours.
Strain with fine cheesecloth or muslin and store in sealed jar
in the fridge. Best used in 2-3 days.

vanilla almond milk:

1 cup organic almonds
cold water to cover and soak almonds

2-3 cups of cold water
1 tsp vanilla
2 T coconut sugar
1 wee pinch of salt

Soak for a minimum of 2-4 hours or preferably overnight.
Strain almonds and place in blender with the rest of the
ingredients and process for 2-3 minutes until almonds are
completely pulverized.

Strain liquid through fine cheesecloth or muslin. Manually
squeeze out all liquid and place in sealed jar in the fridge.
Use within 3-4 days.

Suggested use: Add $\frac{1}{2}$ cup almond vanilla milk to 8-12oz of cold
coffee and flavor with 1 tsp maple syrup and a little vanilla.