

INGREDIENTS:

- 1 cup of white rice
- 2 cinnamon sticks
- 6 cups of water, divided
- 2 cups of milk
- ½ cup of artificial sweetener
- 1 tbsp of vanilla extract



Horchata

Directions

1. Soak the rice and cinnamon sticks in 4 cups of water. Let sit overnight, or for at least 4 hours.
2. Transfer soaked rice and cinnamon mixture to blender. Add milk, artificial sweetener, and vanilla. Blend for 5 minutes.
3. Strain blended mixture into a pitcher using a cheesecloth or mesh strainer. Discard the solids left in the strainer or cheesecloth.
4. Add 2 cups of water to the strained liquid. Stir and serve.