

How to Make Chocolate Almond Milk



INGREDIENTS

1 cup raw [almonds](#) (soaked overnight)

3 cups water

3 [Medjool dates](#) (pitted)

1 teaspoon pure vanilla extract

Pinch of salt

4 tablespoons [cocoa powder](#) (more to taste)

INSTRUCTIONS

- Rinse the soaked almonds and add to a [high speed blender](#).
 - Add water, dates, vanilla and salt. Blend for about 2 minutes.
 - Pour the milk through a [nut milk bag](#) into a large bowl. Squeeze and extract all the liquid.
 - Rinse the blender bowl.
 - Pour the milk back into the blender bowl and add chocolate. Blend for about 10 seconds.
 - Serve.
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This is a great alternative to dairy milk. It is rich, made with wholesome ingredients and the best part of all (in my opinion), is that it tastes delicious and kids love it. In my experience, if you add chocolate to healthy foods, kids will eat them. I wanted my kids to be excited about drinking homemade almond milk so I had to make a few adjustments to make it happen. So I added chocolate!



Nut Milk Bag <https://amzn.to/39WgGTr>



***It is important that the almonds have no salt or oil added so the flavor can be accurate.**

I typically use the pulp of the almond, which is what is left once we remove all the liquid, to make pancakes.



Buen provecho!