## Vanilla Almond Milk

Cook Time: 0 min Ingredients:	prep Time: 0 min	total Time: 0 min	servings: 0
1 cup raw almonds			
3-4 cups filtered water			
4 dates			
1/2 teaspoon salt			
1/2 teaspoon vanilla			

Instructions:

- 1. Soak almonds in water for 8 hours or overnight.
- 2. Drain and place in a blender with the rest of the ingredients.
- 3. If you want the milk to be more creamy use less water.
- 4. Blend for about a minute. Strain using a cheesecloth or nut milk bag.
- 5. Store in the fridge for 4-5 days.