

Hazelnut Cinnamon Latte

Makes about 1 $\frac{3}{4}$ quarts
This recipe is gluten-free

Ingredients Hazelnut Milk:

3 cups raw hazelnuts, pre-soaked
1 T. vanilla extract
2 T. honey, or your favorite liquid sweetener
1 scant tsp. sea salt
8 cups water (approx.)

In your Vitamix, add the hazelnuts, and fill the carafe with water up to the "Max Fill" line. Blend on high for about one minute to 90 seconds. Strain the liquid through a nut milk bag, and then return the strained milk to the Vitamix. Add in vanilla, honey and salt, and blend for 10 seconds.

Makes 2-3 servings

For the Latte:

2 cups hazelnut milk
1 cup strong brewed Teechino or grain coffee
2-3 pitted dates, depending on how sweet you like it
 $\frac{1}{2}$ tsp. cinnamon

Blend in Vitamix on high for a few minutes until it reaches your desired warmth level.

