



## Warm Date & Cardamom Almond Milk

2 servings

15 minutes

### Ingredients

2 cups Unsweetened Almond Milk  
1/4 cup Pitted Dates  
2 tsps Ghee  
1/2 tsp Cardamom  
1/2 tsp Saffron (plus more for garnish)

### Directions

- 1 In a small saucepan, lightly heat the milk, dates, and ghee until warm, but not boiling.
- 2 Transfer to a blender and add the remaining ingredients. Blend until well combined.
- 3 Divide evenly between mugs and enjoy!

### Notes

**Leftovers:** Best enjoyed immediately.

**Serving Size:** One serving is approximately one cup.