



White Golden Milk with Cardamom (vegan)

Ingrédients : 1 large cup

 **12 minutes**

- 250 ml plant-based milk (almond or oat for creaminess)
- 1 tsp maple syrup or agave
- A pinch of ground cardamom
- A pinch of cinnamon
- 1 tsp white almond butter (optional)
- A few drops of vanilla extract
- Optional: tiny pinch of nutmeg for magic

Instructions:

1. In a small saucepan, pour your plant-based milk and heat gently over low heat.
2. Add cardamom, cinnamon, and vanilla. Stir slowly to let the spices infuse.
3. Mix in maple syrup/agave and almond butter for a soft, creamy texture.
4. Heat 2-3 minutes without boiling.
5. Pour into a lovely mug and sprinkle a touch of nutmeg or cinnamon if desired.

Recipe by Plumes des Etoiles