



spotlight™

Oat Milk Creamer

MAKES 7 CUPS

Ingredients: _____

5 cups very cold water – throw a few ice cubes into the water to really chill it
1 ¼ cups (120g) old fashioned rolled oats
1 cup expeller pressed algae oil
3 to 4 large pitted dates
1 vanilla bean, seeds scraped out
2 teaspoons vanilla extract
¼ teaspoon kosher salt

Preparation: _____

Combine the oats, water, Spotlight™ Oil and salt together in a high powered blender for 30 to 40 seconds on high.

Place a fine mesh strainer over a large bowl and strain the milk without pushing any excess pulp through the strainer. This will create a creamier texture that's not gritty or gummy. Rinse the pitcher out and pour the mixture back into the blender pitcher. Clean any oat residue out of the bowl and set aside.

Add the dates, vanilla seeds and vanilla extract and process on high for another 20 seconds. Strain the mixture one more time. Transfer to bottles to store