**DIY: How to make creamy almond milk at home in your Instant Pot**

## Modify this recipe to your own flavor profile by adding vanilla extract, almond extract or other fabulous flavors

Author David Murphy is a chef and food blogger whose recipes have been featured on Food & Wine, Delish, Munchies, Daily Mail, Buzzfeed, Jezebel, Today, and more. He recently went viral with his discovery of how to make wine in the Instant Pot! This led to him experimenting with all sorts of recipes that could be adapted for the appliance, and the publication of his first book, Instant Pot Magic. Then as he branched out even more, he realized the Instant Pot doesn’t have to be only for food! The revolutionary home appliance is taking DIY to a whole new level, and David Murphy is just the guy to show you how—in his newest book he’s curated an astounding collection of creative things to do with your Instant Pot.

I’m not lactose intolerant, but I do love the great taste of a cold glass of almond milk. I had no idea how easy it was to make and modify to my own flavor profile liking. Example: You can add in vanilla extract, almond extract, or other fabulous flavors.

**Recipe: Creamy Almond Milk**

*Makes about 1 quart*

Ingredients:

* 1 cup raw organic almonds
* 2 cups water + more for soaking almonds (filtered water is best)
* 1 fine mesh nut bag or cheesecloth

Directions:

1. Place raw almonds into your pot. Cover almonds with about an inch of water. Lock lid and close vent. The closed vent is to ensure nothing gets in. Remember, no pressure is created at all. But for safekeeping, release any stored pressure that there might be.
2. Press the Yogurt button with Less Heat (not normal or high). Set time for 8 hours. Allow the almonds to soak overnight.
3. Drain almonds and rinse under cold running water.
4. Add almonds and 2 cups of water into a blender, and blend for 2 minutes.
5. With either a nut bag or cheesecloth over a bowl or a pitcher, pour in the almond mixture. Twist and close cheesecloth/nut bag around the almond mixture and squeeze as much as you can. You will get about 2 cups of almond milk.
6. Store in a glass container, and it will last for at least 3–4 days. You can add any type of sweetener to the milk, if you wish to do so.