



Sweet Cream and Cinnamon Horchata

Makes 6 drinks

Calories 80

Prep Time 20

Total Time 20

Made with Splenda® Coffee Creamer

Ingredients

- ½ cup uncooked white rice
- 2 cinnamon sticks
- 6 cups water, divided
- ⅔ cup Splenda® Sweet Cream Coffee Creamer
- Ground cinnamon to garnish

Instructions

1. Rinse and drain rice. Place rice, cinnamon sticks and 3 cups of water into a bowl. Cover and refrigerate overnight, or at least 6 hours.
2. Add soaked rice mixture to a blender, discarding cinnamon sticks. Blend until smooth. Pass puree through a fine mesh strainer, pressing on solids to extract as much liquid as possible. Discard solids.
3. Add remaining 3 cups water and Splenda Coffee Creamer, whisking to combine. Cover and refrigerate until cool.
4. Serve over ice and garnish with ground cinnamon.

Nutrition Info Per Serving

Serving Size: 8 ounces

Calories	80	Total Carbs	15g
Total Fat	2.5g	Dietary Fiber	0g
Saturated Fat	0g	Sugars	0g
Cholesterol	0mg	Added Sugars	0g
Sodium	20mg	Protein	2g