



# Almond Atole

## *Ingredients*

- $\frac{3}{4}$  cup of MASECA® corn masa flour
- 34 ounces of almond milk
- 2 cinnamon sticks
- 1 cup of almond flour
- $\frac{3}{4}$  cup of ground piloncillo (unrefined cane sugar)
- 1 teaspoon of ground cinnamon

## *Preparation*

1. Heat the almond milk in a pot.
2. Add the corn masa flour and the almond flour and dissolve it well in the milk.
3. Incorporate the rest of the ingredients and keep stirring to prevent sticking.
4. Continue heating over medium heat for 15 minutes before serving.
5. Sprinkle a bit of ground cinnamon on your cup.