



# SAHLAB

Makes 2 servings | Serving size: 1 ¼ cup

PREP TIME

**5 min**

COOK TIME

**5 min**

TOTAL TIME

**10 min**

*When I was looking for a new holiday drink, I decided to give this Middle Eastern beverage a try. It turned out to be a thick, creamy drink with a yummy, vanilla-cinnamon flavor and just a hint of coconut.*

## Ingredients

- 2 cups 1% milk
- ½ cup water
- 2 tablespoons cornstarch
- 1 teaspoon vanilla
- 2 tablespoons sugar
- ⅛ teaspoon cinnamon
- ⅛ teaspoon coconut flakes



## Directions

1. In a small saucepan, warm the milk over medium heat.
2. While milk is heating, whisk together the water and cornstarch.
3. Once the cornstarch is fully dissolved, add it to the milk.
4. Add the vanilla and sugar to the pot.
5. Turn the heat up to medium-high, and bring to a boil, stirring continually.
6. Once it's thickened slightly (after about two minutes) remove from heat, then divide between two mugs.
7. This drink can be served warmed or chilled.
8. Prior to serving, top with a sprinkle of cinnamon and coconut.