



# Manuka Honey Date Milk

EASY • 5 MINS

Sweet, nutty and fragrant, this nurturing milk drink made with Capilano Active Manuka Honey is ideal as an afternoon snack, pick me up or gentle drink for sensitive tummies.



**SKILL LEVEL**  
Easy

**PREP TIME**  
5 mins

**SERVINGS**  
2

## Ingredients

- 500ml milk
- 6-8 medjool dates, pitted and roughly chopped
- 2 tbsp [Capilano Active Manuka honey](#)

## Method

1. Gently warm milk in a saucepan or microwave until lukewarm.
2. Add the dates and set aside for 5 minutes until the dates have softened.

Visit [capilanothoney.com.au](https://capilanothoney.com.au) to learn how to swap honey for sugar in your recipes.

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- 1 tbsp tahini
- 1 tsp pure vanilla extract
- 2-3 ice cubes (optional)

Used in this recipe



### Active Manuka Honey

Nature's Sweet Superfood

Made by some of the world's healthiest bees\* this special blend of Australian Manuka and floral honey is independently tested and certified to contain a minimum of 60mg of Methylglyoxal (MGO), the key compound that makes Manuka so special. The higher the MGO, the more potent the honey's activity.

Delicious Taste

Australia produces some of the most potent, best tasting Manuka honey in the world due to our warm climate and diverse number of Leptospermum (Manuka) varieties. Capilano's premium, bioactive Manuka honey has a rich, smooth, caramel taste.

Boost your Daily Health Routine

Squeeze the bioactive goodness of Capilano Active Manuka honey into your daily cup of tea, coffee, smoothies, yoghurt or cereal, or simply enjoy by the spoonful.

\*Vella, G. 2016. Issue 215. CSIRO.

## Method

3. In a blender combine milk, dates, honey, tahini, vanilla and ice (if using) and blend until smooth.
4. Divide between two glasses and serve immediately with an extra drizzle of Capilano Active Manuka Honey.

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