

Homemade Horchata

Learn to make authentic Mexican horchata at home with rice, cinnamon, and vanilla. This creamy, refreshing drink is perfect for summer days.

10 min

PREP

15 min

COOK

25 min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

Homemade Horchata

Ingredients

- 1 cup rice
- 4 cup water
- 3 cup granulated sugar
- 3 cinnamon stick
- 2 cup milk
- 1 tsp vanilla extract
- 1 tsp cinnamon

Instructions

- 1 Prepare the rice**

Place 1 cup rice in a fine-mesh sieve and rinse under cold running water until the water runs completely clear, about 2-3 minutes.
- 2 Soak the base ingredients**

Combine the rinsed rice, 3 cinnamon sticks, and 4 cups water in a large bowl. Cover and let soak for at least 4 hours or overnight at room temperature.
- 3 Blend the mixture**

Remove and discard the cinnamon sticks from the soaked rice mixture. Transfer everything to a high-powered blender and blend on high speed for 60-90 seconds until the rice is completely pulverized and the mixture is smooth and creamy.
- 4 Strain the horchata**

Line a fine-mesh strainer with cheesecloth or a clean kitchen towel and place over a large pitcher. Pour the blended mixture through the strainer, pressing the solids with the back of a spoon to extract as much liquid as possible.
- 5 Discard the remaining rice pulp in the strainer.**
- 6 Add remaining ingredients**

Add 2 cups almond milk, 1 teaspoon vanilla extract, and 1 teaspoon ground cinnamon to the strained liquid. Stir vigorously until all ingredients are well incorporated.
- 7 Sweeten and chill**

Taste and adjust sweetness as desired, then refrigerate the horchata for at least 2 hours until thoroughly chilled.

8 Serve

Stir well before serving as separation is natural. Fill glasses with ice, pour the chilled horchata over the ice, and sprinkle with additional ground cinnamon if desired.

Tips

Use long-grain white rice like jasmine or basmati for the best texture. Avoid short-grain or sticky rice varieties, as they can make the horchata gummy and overly thick.

Soak the rice for at least 4 hours, but overnight soaking (8-12 hours) produces the smoothest, creamiest results. The longer soaking time allows the rice to soften completely.

Strain the mixture twice for the smoothest texture—first through a fine-mesh strainer, then through cheesecloth or a nut milk bag. Press the solids to extract maximum liquid.

Chill thoroughly before serving. Horchata tastes best when ice-cold, so refrigerate for at least 2 hours or serve over plenty of ice.

Always stir before serving, as separation is natural and expected. The ingredients will settle, so mixing ensures even distribution of flavors.

Adjust sweetness gradually. Start with less sugar than you think you need—you can always add more, but you can't take it away once it's dissolved.

For extra richness, replace some of the water with whole milk or coconut milk. This creates a creamier, more luxurious texture.

Garnish with a cinnamon stick or dust of ground cinnamon for an authentic presentation that also adds extra aromatic appeal.