

Homemade Nut Butter

Spruce up the classic PB&J with gourmet nut butter.

Ingredients:



2 cups raw peanuts,
cashews, or almonds



½ tsp salt

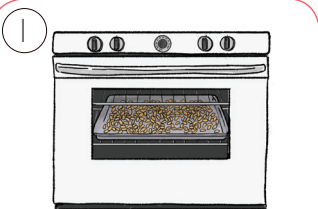


1 Tbsp
canola oil

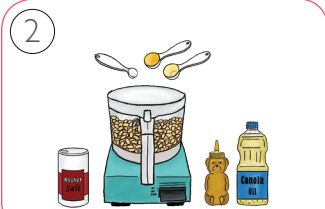


1 Tbsp honey

Steps:



1 Preheat oven to 350°F.
Add nuts to a baking sheet and
roast 10 minutes, until golden.



2 Add nuts, salt, oil, and
honey to food processor.



3 Process 4-5 minutes until a creamy
nut butter forms. Drizzle in more oil
to thin if desired. TASTE & SHARE!