

GO Nuts

Infused with everything from superfoods to seductive spices to sweet mix-ins, a new array of nut butter blends is hitting supermarket shelves and leaving VegNews editors scrambling for toast. Here are our 10 favorite blends.

photo by JACKIE SOBON

NOCCIOLATA DAIRY FREE

Rigoni di Asiago

Crafted in traditional Italian fashion by a 95-year-old family-owned company, this palm oil-free nut butter is inconceivably smooth and devilishly sweet, with an intensely deep chocolate flavor that'll give Nutella a run for its money.

HOW WE'RE EATING IT:

As a quick and easy frosting for cupcakes



VANILLA ALMOND BUTTER

Justin's

The simple addition of rich cocoa butter and delicate vanilla lends a pleasantly sweet, cake-like flavor profile to nutty almond butter—definitely a spread worth celebrating!

HOW WE'RE EATING IT:

Mixed with marshmallows to make decadent rice crispy cereal bars



HOT PEANUT

Big Spoon Roasters

Inspired by *mamba*, a popular Haitian peanut-pepper condiment, this intensely fiery spread blends fresh-roasted peanuts, organic sugar, and sea salt with guajillo, ancho, and habanero chilies for a unique PB you won't soon forget.

HOW WE'RE EATING IT:

Made into a spring roll-friendly dipping sauce



CHOCOLATE COCONUT

PEANUT BUTTER

Wild Friends

The winning combination of chocolate and peanut butter gets crashed by coconut in this best-selling blend—and with only five grams of sugar per serving, you can feel extra good about digging in for another spoonful.

HOW WE'RE EATING IT: Warmed and drizzled over coconut milk ice cream





CASHEW CURRY TAHINI Jem Organic Nut Butters

Aromatic spices such as turmeric, fenugreek, ginger, and mustard seed are expertly balanced with just the right amount of golden coconut sugar in this savory, bright-yellow cashew spread.

HOW WE'RE EATING IT:
Slathered over roasted cauliflower

CHURRO BUTTER Papa Bear's Nut Butter Roasters

Crunchy California pecans and hints of cinnamon, vanilla, and agave nectar conjure up visions of the sugary fried-dough perfection that is the churro. Excuse us while we scrape the bottom of the jar.

HOW WE'RE EATING IT:
As a dip for salty pretzels



SUPERFOOD SUNFLOWER BUTTER Yumbutter

Can't do nuts? No problem! This protein-packed sunflower seed butter comes in a convenient squeezable pouch, and is loaded with nutrient-dense hemp seeds, lucuma, and goji berry powder for a healthy dose of antioxidants.

HOW WE'RE EATING IT:
Squeezed straight from the pouch



WHITE CHOCOLATE WONDERFUL Peanut Butter & Co.

At first taste, it's a thick, classically creamy peanut butter—then smooth, mellow notes of white chocolate unfold as a welcomed surprise that's equal parts nostalgic and dreamy.

HOW WE'RE EATING IT:
Baked into banana bread pudding



CRUNCHY CHOCOLATE The Philosopher's Stoneground

Made with organic sprouted Spanish almonds and fair-trade Ecuadorian cacao, this clean-tasting, four-ingredient blend boasts an irresistible chocolaty flavor and a toothsome, chunky body.

HOW WE'RE EATING IT:
Smearred between fluffy vegan pancakes for a hidden cocoa surprise



STAFF
FAVE

PECAN JOE Beardy Boys

You don't have to be a caffeine addict to enjoy this perfect blend of organic pecans, maple syrup, decaf espresso beans, and Celtic sea salt. If we could get a shot every morning at our local coffee spot, we'd be in heaven!

HOW WE'RE EATING IT: As a crunchy layer in our pecan milk-soaked overnight oats

