

Kilner Dark Chocolate Almond Butter Recipe

Ingredients

- ½ tsp Vanilla Extract
- 50g Dark Chocolate
- 250g Unsalted Whole Roasted Almonds
- 1 tsp Coconut Oil (or preferred alternative oil)
- 10g Cocoa Powder
- ½ tsp Salt

Equipment

- Kilner Preserve Jar
- Food Processor
- Saucepan

Method

1. Using a food processor, process 250g of almonds. Regularly mix them to ensure an even blend and continue until you achieve the optimum thickness, smoothness and consistency.
2. In a saucepan slowly melt the dark chocolate making sure it does not burn, add a small amount of oil and gently stir.
3. Once melted add the chocolate to the almond mix with the vanilla, salt and cocoa powder. Using your food processor blend this mixture until smooth.
4. Store your finished almond chocolate butter in your choice of Kilner Preserve, Clip Top or Twist Top Jar and store in the fridge for up to 1 week.