

Homemade Almond Butter Recipe

☐ Yum! Homemade Almond Butter!

Ingredients:

About 2 Cups Raw Organic Almonds (I just pour out what fits on my [silicone mat](#))

2 TBSP Coconut Oil

Himalayan sea salt (optional)



Directions:

1. Preheat the oven to 350 degrees F.
2. Spread almonds on a [silicone mat](#) on a baking sheet and roast for 15 minutes. (NOTE: Check the almonds at 10 minutes)
3. Pour roasted almonds into a [food processor](#) and let it run for about 5-10 minutes until desired smoothness adding coconut oil once almonds are crushed.



4. If desired, add 1 tsp Himalayan sea salt or more to taste.

Voila – fresh almond butter w/no junky additives or preservatives. Store in the fridge. ☐



