

HOMEMADE ALMOND BUTTER

Jay
Halford



Makes 1 x 250g jar



Total Time: 40min



Prep: 15min

Ingredients

- 300g of raw **almonds**
- ½ teaspoon **salt**
- 1 ½ tablespoons of cold-pressed olive oil

Method

- Preheat the oven to 160oc and spread almonds out onto a rimmed baking sheet. Toast for 20 to 25 minutes, until fragrant.
- Let the almonds cool for 1 minute, then place them in the food processor (while still warm). Process for 1 to 2 minutes until dry and crumbly. Scrape down the bowl.
- Turn on the processor, then with the motor running add ½ teaspoon of salt and 1 tablespoon of oil. Continue processing for 6 to 9 minutes, scraping down the bowl often in the beginning stage and adding ½ to 1 more tablespoons oil if the almonds are too dry. (This process takes multiple times of stopping and scraping.) Continue to process until the dry almonds start to clump into a dough ball, and then even longer until they form into a creamy liquid.
- Move the almond butter to a jar and store refrigerated for up to 4 weeks.

Equipment needed:

A small **mixing bowl**, **kitchen spoons**, **chopping board**, **chefs knife**, **container** to store overnight