

Better Vegan Almond Butter

Source: Better Vegan Category: Vegan Sauces & Condiments
Prep Time: 15 min Cook time: 5 min Total Time: 20 min
Makes 3 cups



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Ingredients:

3 cups raw almonds, very lightly toasted
Coconut oil as needed
Pinch of Himalayan salt

Instructions:

1. Prepare the ingredients.
2. Put almonds in a food processor or a high-speed blender and process until almonds mixture starts sticking together. This may take a few minutes.
3. Add salt and coconut oil and process until smooth. Start with a small amount of coconut oil (1-3 Tbsp.) and add as needed, one tablespoon at a time. Oil is used to achieve a smooth, butter-like consistency, and the amount of it will depend on how powerful your food processor or blender is.
4. Transfer to a jar or container and store at room temperature or in the fridge.

Notes:

If you use too much oil, it may collect on the top of butter during storage. If that happens, stir the almond butter really well to incorporate.

Equipment needed:

Food processor

Serving suggestion:

Great with vegan crackers and honey, on gluten-free toast or in baking.

Recipe Link:

[https://www.bettervegan
recipes.com/better-
vegan-almond-butter](https://www.betterveganrecipes.com/better-vegan-almond-butter)