

basic almond butter

Makes 1¾ cup (28 Tbsp)

RECIPE ADAPTED FROM: [Cookie and Kate](#)

TOTAL TIME: 20 minutes

16 oz (3 cups) raw almonds

Salt to taste (optional)

NOTE: When blending, you'll notice the nut butter going through stages from powdery/grainy to crumbly to pasty to creamy. Hang in there...it will work!

PREHEAT oven to 350°F or air fryer to 325°F.

IF using the oven, spread almonds on a large baking sheet and toast for about 10 minutes, stirring halfway.

IF using the air fryer, toast almonds for about 6 minutes, tossing halfway. Nuts will be fragrant when done.

LET almonds cool for about 10 minutes.

TRANSFER almonds to food processor or blender. Blend on high speed until creamy, pausing to scrape sides every 1-2 minutes.

TASTE and add ½ tsp salt, or to taste, if desired. Pulse to mix.

STORE in a glass jar in the refrigerator for up to a month.

