

# cinnamon vanilla roasted walnut butter

Makes 1¾ cup (28 Tbsp)

RECIPE ADAPTED FROM: [Snappy Gourmet](#)

TOTAL TIME: 20 minutes

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16 oz raw walnuts

1 tsp vanilla extract

½ tsp cinnamon

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**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 walnuts on a large baking sheet and toast for 8-12 minutes, stirring every 3-5 minutes.

IF using the air fryer, toast almonds for 6-8 minutes, tossing every 2-3 minutes. Nuts will be fragrant when done.

LET walnuts cool for about 10 minutes.

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

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

