

pumpkin spice cashew butter

Makes 1½ cup

RECIPE ADAPTED FROM: [Cotter Crunch](#)

TOTAL TIME: 20 minutes

2 cups raw cashews

1-2 tsp [pumpkin spice](#)

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 cashews on a large baking sheet and toast for 10-12 minutes, stirring every 3-5 minutes.

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

LET cashews cool for about 10 minutes.

TRANSFER cashews and pumpkin spice 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.

