

# chocolate hazelnut spread

**Makes 2 cups**

**PREP TIME:** 10 minutes

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1 cup roasted, peeled hazelnuts

¼ cup warm water

¼ cup unsweetened cocoa powder

3-4 Tbsp pure maple syrup, or to taste

fine sea salt, to taste

2 - [4oz glass jars with lids](#)

[printable 1 inch round labels](#)

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**BLEND** hazelnuts in a food processor or high-speed blender for 3-5 minutes or until smooth and a little runny. Scrape down sides as needed.

**HEAT** water for 20 seconds in the microwave or until lukewarm (not boiling). Add cocoa powder to warm water and stir until dissolved and smooth.

**ADD** cocoa mixture and maple syrup to food processor with the hazelnut paste and blend for 2-3 more minutes, scraping sides as needed.

**TASTE** and add salt.

**IF** texture is too thick, add more water in small increments until desired consistency is achieved.

**TRANSFER** to glass jars.

**PLACE** label on lid and ingredient/storage label on the bottom of the jar.

**STORE** at room temperature for up to 2 weeks or in the fridge for up to 1 month.