Homemade Raw Almond Butter

Ingredients
3 cups (500g) raw almonds
½ tsp salt (optional)

Method
1. Put almonds into food processor and process until it turns into almond butter, stopping occasionally along the way to scrape down the sides and to let it cool down so it stays raw. Don't be thrown by all the phases your almonds go through as they process. This is totally normal and they will turn into butter eventually.
2. If using, add salt and process again briefly to combine.
3. Store in jars in the fridge. Keeps for weeks.

Makes
500g

Equipment
Food processor, spatula

Time
- Before: -
- During: 30 mins
- After: -

Tips
Warning: Not all food processors are up the the task, and I've heard of motors burning out. Give your processor LOTS of rests while you're making it, and if you don't think your processor is up to it, then don't make the attempt.

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