

# Almond Butter

## Ingredients

3 lbs raw, unsalted almonds



## Method

Spread almonds on cookie sheets and toast in a 350 degree F. oven for about 10-15 minutes, stirring them around occasionally to ensure that they are toasting evenly. Let cool for 30-45 minutes. In a food processor, add handfuls of almonds at a time through the shoot opening and blend on high. Periodically open blender and scrape down sides to make sure that mixture is blending evenly. If you prefer a chunkier almond butter, save a handful for the end and then add in while pulsing food processor to attain desired consistency.