



# ALMOND BUTTER

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Prep time: 5 mins | Cook time: 30 mins | Yield: 1 2/3 cup almond butter

## DESCRIPTION

Made with only two ingredients, this almond butter is super easy to make! Additionally, this almond butter has a perfectly creamy texture and nutty flavor.

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## INGREDIENTS

- 3 cups almonds
  - 1/4 teaspoon salt
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## INSTRUCTIONS

1. Preheat oven to 350°F and line a baking sheet with baking paper (aluminum foil or parchment paper)
2. Evenly spread almonds onto the baking sheet
3. Bake almonds for 20-25 minutes
4. After taking almonds out of the oven, wait about 10 minutes or until almonds are completely cooled
5. In a high-speed blender, blend together the roasted almonds and salt until smooth and creamy
6. Store almond butter in a sealed container



## DID YOU MAKE THIS RECIPE?

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