

ALMOND BUTTER

Recipe and notes shared by Madan Mohini dasi



Yield: 2 Cups

Time: 15 minutes

INGREDIENTS

2 Cups almonds

1 Tbsp. raw honey (optional)

1/2 tsp. sea salt (optional)

PREPARATION

Place almonds in a food processor. Process for 8-12 minutes. You will need to scrape down the sides in the beginning. If you choose to use the honey and salt, stir in by hand after the butter is made, as it will seize the mixture if you try to add it before.

