

CHOCOLATE HAZELNUT ALMOND BUTTER

(Courtesy Sally-Ann Creed)

Ingredients:

1 cup raw hazelnuts

1 cup raw almonds

$\frac{1}{4}$ cup organic cacao

2 teaspoons raw organic honey

1 teaspoon vanilla extract

$\frac{1}{2}$ teaspoon Himalayan salt

$\frac{1}{2}$ cup coconut oil

Method:

Place all the ingredients into a food processor and slowly drizzle melted coconut oil into it

Blitz it for several minutes until nice and smooth. Makes just over two cups

Store in a tightly covered container and keep in fridge.