**Almond Butter [Vegan]**

*Ingredients*

* 2 1/2 cups raw almonds
* optional: 2 teaspoons coconut oil (makes it extra silky, but you can leave it out)
* 1/8 – 1/4 teaspoons sea salt

*Preparation*

* Roast almonds on a cookie sheet in a single layer at 300°F for about 12-15 minutes, until turning slightly darker and aromatic. Be careful not to burn. Allow to cool 5-10 minutes so they aren’t hot going into your machine.
* Add almonds to your food processor – don’t add anything else at this point! Not even the oil. Now start processing. Keep going! This is the hardest part, and your machine may need a break.
* Turn it off and scrape the sides and let your food processor cool down a bit. Every FP is different, and the amount of time it will take for your almond butter to get silky will vary. You want the almond butter to look almost liquidy. Once your almond butter is smooth and silky, and will run off a spoon, then add the coconut oil, if using. Process for another minute or two.
* Now add the salt, if you’d like. And if you’re making a spiced almond butter, add in the spices. Process for a few seconds to mix it in well, then taste. Add more spices until you have the flavor you like. Remember, the flavors will intensify as it sits.