



Sparkle Kitchen

Homemade Cashew Butter

Ingredients

- 1 pound cashews
- 1 tablespoon salt

Directions

Preheat your oven to 325 degrees. Spread the cashews on a rimmed bake sheet and roast for 10-15 minutes, being careful not to burn them. They're done when they smell amazing!

Toss the hot cashews into a food processor and whiz them together for 5-10 minutes, stopping the food processor to scrape down the sides every 2-3 minutes. (This also gives the food processor motor a break and prevents it from burning out.)

When the mixture starts to look smooth and spreadable, add the salt and any other add-ins you would like. Store your nut butter covered in the fridge and use it up within a month or two.

Enjoy!