

# HOMEMADE PEANUT BUTTER

Servings: 20

Prep Time: 15 minutes

## ingredients

- 2 cups unsalted and roasted peanuts
- 2 tbsp coconut oil, melted and cooled slightly
- 1-2 tbsp honey
- Pinch sea salt

## instructions

1. Put peanuts in a food processor or blender and blend on high for one minute. Your peanut butter will look dry, that's okay.
2. Scrape down the sides and blend again for one minute on high. You may have to stop periodically before the time is done to scrape down more near the blade.
3. Your peanut butter is almost there! Give it another whirl for a minute (now we're at 3 minutes). At this point, you're close to the creaminess you love.
4. Scrape down the peanuts and add in the rest of your ingredients (melted coconut oil, honey, and salt). Blend for 3-4 minutes.
5. Transfer to a jar, cover, and place in the refrigerator. Peanut butter will stay good for several weeks (although it does get eaten rather quickly).