
Vanilla Cashew Butter

Cook Time: 0 min

prep Time: 0 min

total Time: 0 min

servings: 0

Ingredients:

- 3 cups raw cashews
- 1 tsp vanilla powder or paste or 2 tsp vanilla extract

Instructions:

1. Pre-heat the oven to 350F or 160C and roast the cashews for 8-10 minutes until golden and fragrant. Let cool for a few minutes.
2. Transfer the cooled cashews to a food processor. Blend for about 8 minutes until you have a smooth butter. Along the way you may get a bowl of dough forming. Stop the machine, break it up and then continue blending until you get a lovely smooth butter.
3. Transfer to a jar and store in the fridge. Should keep for at least 1 month.