## 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.