

HOMEMADE NUTELLA



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2 c. hazelnuts

$\frac{1}{3}$ c. sugar (or to taste)

$\frac{1}{4}$ c. cocoa powder

TBS. coconut oil

1 tsp. vanilla

$\frac{1}{8}$ tsp. salt

Instructions

Heat the oven to 375° F. Spread the hazelnuts on a baking sheet and roast for 12 to 15 minutes, until they are fragrant. Carefully put the hot hazelnuts in a mason jar with the lid on and shake. The papery skins will fall right off. Remove the nuts that are now skinless and put them in a food processor or a high powered blender, then re-shake the jar until the rest of the skins come off as well.

Grind the hazelnuts for about 5 minutes until it turns into creamy hazelnut butter.

Add in the sugar, cacao powder, coconut oil, vanilla, and salt. Blend for another minute until all the ingredients are combined smooth.

Transfer to a pint mason jar. This recipe makes 2 cups. Store in the refrigerator for several weeks.

Recipe posted by Estelle Kok Swart