



Homemade Peanut Butter

Yield: 1 jar of peanut butter | Prep time: 15 minutes | Cook time: None

Ingredients

2 cups shelled and toasted, unsalted peanuts
A pinch of sea salt

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1. Place the peanuts in a food processor and add a pinch of sea salt.
2. Start processing on high, and stop the machine every once in a while to let it rest while you scrape down the sides and bottom of the bowl. Process again and continue these steps until you've allowed the oils in the peanuts to get released and you get a creamy peanut butter consistency, about 10-15 minutes (you may add extra peanuts towards the end and just pulse a few times to get the crunchy variety of peanut butter).
3. Keep it in an airtight jar, outside of the fridge and enjoy!