

## Homemade almond butter

For a white almond butter, the almonds must be freed from the brown skin with hot water. For a brown almond butter, they can be processed directly.

· Level of difficulty: very easy ·

### Quantity

Ingredients for 3-4 glasses.

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500 g Almonds (peeled or with skin)  
3 tsp Almond oil

### Preparation

Place the almonds in a Moulinex or similar chopper/blender and add the sweet almond oil. The almonds first become flour, then a paste and at the end to butter. If the paste sticks to the edge in between, simply pause and slide it back down into the mixing container with a dough scraper. With patience and breaks, so that the appliance does not overheat, a wonderful almond butter is created, which fits perfectly into sauces, desserts, cakes, vinagrettes or pure bread.

In the fridge it keeps for at least 3 weeks.