

# MACADAMIA NUT BUTTER



This recipe comes to us from Kerrie Cox of **True Body Connection** – A delicious homemade raw macadamia nut butter recipe that can be used in place of butter or as a condiment of the side off salads, vegetables, or meat dishes. It also goes well on toast, crackers and sandwiches.

## **Ingredients:**

2 cups of *raw macadamia nuts*

1/4 cup *cold pressed macadamia nut oil*

Pinch of *Salt*

## **Method:**

Place the nuts, oil and salt into your blender and blend on slow for 5 minutes until the mixture is smooth and creamy.

Pour the mixture into an air tight glass jar and store in the refrigerator.

**NOTE:** The mixture will thicken and set like butter and will last refrigerated for several months.

**Inspiration:** Add a little chilli powder to the mix to make a fiery Chilli Macadamia Butter.

**Gluten free | Dairy Free | Vegan | Sugar Free**