½ cup coconut oil

CHOCOLATE HAZELNUT ALMOND BUTTER (Courtesy Sally-Ann Creed) Ingredients: 1 cup raw hazelnuts 1 cup raw almonds 1/4 cup organic cacao 2 teaspoons raw organic honey 1 teaspoon vanilla extract 1/2 teaspoon Himalayan salt

Method:
Place all the ingredients into a food processor and slowly drizzle melted coconut oil into it
Blitz it for several minutes until nice and smooth. Makes just over two cups
Store in a tightly covered container and keep in fridge.