

Easy Homemade Cocoa Hazelnut Butter



- 2 cups hazelnuts
- 2 tablespoons hazelnut oil or vegetable oil
- 3-4 tablespoons honey
- 1/4 cup cocoa powder
- 1 teaspoon pure vanilla extract
- pinch salt

Roast hazelnuts (12-15 minutes @ 325 degrees (F) and remove skins before processing through meat grinder attachment.