

## Homemade Salted Maple Roasted Almond Butter



- 3 cups whole blanched almonds (raw and unsalted)
- 1/3 cup pure maple syrup (not breakfast syrup, the real deal!)
- 1 Tablespoon + 2 teaspoons melted coconut oil
- 1 teaspoon pure vanilla extract
- sea salt, to taste

Combine raw almonds, maple syrup, and 1 Tbsp coconut oil in a mixing bowl. Coat evenly. Then bake for 15 minutes in the oven (toss after 8 minutes) at 300 degrees (F) before processing through the meat grinder attachment.