

Macadamia Nut Butter



This recipe comes to us from Kerrie Cox of Healthy Living Inspirations - 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:

1. Place the nuts, oil and salt into your blender and blend on slow for 5 minutes until the mixture is smooth and creamy.
2. 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

To see more from Kerrie you can visit the Healthy Living Inspirations Facebook Page [here](#).