

Edible Perspective

9.9.13

Vanilla Almond Sun Butter gluten-free, vegan // yields ~1 1/4 cups

- 1 cup raw almonds
 - 1 cup raw sunflower seeds
 - 2 tablespoons muscovado sugar, *sucanat or coconut sugar*
 - 1 1/2 teaspoons vanilla bean paste
 - 1/4-1/2 teaspoon salt
1. Preheat your oven to 300* F and place nuts/seeds in a single layer spread on a baking pan.
 2. Roast for 12-15min, stirring once halfway through, until light golden brown.
 3. Let cool for 10-15 minutes then place in your high powered food processor [I use an 11c capacity] and add the salt and sugar.
 4. Turn on and let spin, scraping down the sides as needed, until buttery and smooth. ~7-10 minutes
 5. Add the vanilla bean paste and let spin again until smooth and very spreadable.
 6. Taste and add more salt if needed.
 7. Store in a sealed jar in the refrigerator for 1-3 months.