

Can You Make Peanut Butter In A Blender?

Unless you have an allergic reaction to it, chances are high that you have come across this sweet, sticky treat at least once in your life. And if you're a huge fan of this spread, you must be wondering if there's an easier way for you to have this delectable paste at an arm's length away whenever you crave it, other than going out of the house and buying a tub of peanut butter at your local grocery store.

One of the easier ways in making peanut butter at home is by using any blender that you might have at home. It's so easy that no matter what blender you might have at home, you are guaranteed to create some delicious peanut butter every single time. There are also other easy ways in creating peanut butter so continue reading right until the end.

And once you're done making your peanut butter at home, there are many ways for you to incorporate that into your everyday lifestyle. You can add it to your smoothie, to your sauces, to your meals, or whatever you like. The only thing that will limit it is your imagination so, read on through to start making your peanut butter and the different ways where you can incorporate them.

How To Make Peanut Butter In A Blender?

When it comes to [making peanut butter](#), there are two essential ingredients that you need to have. These two are:

- Dry roasted peanuts, can either be salted or unsalted
- Salt

You might be wondering, is that all that's needed to create peanut butter? And the quick answer is yes. It doesn't take a lot of ingredients to create a simple peanut butter blend and while there are other recipes out there that require you to have more than two ingredients, these two are all you need to start making peanut butter.

Next comes the exciting part as here comes the blender that will be responsible for turning those [peanuts](#) into that delectable paste. Here are the steps to blend up your peanut butter at home.

1. Take a handful of peanuts and put them into your blender. You can adjust how much peanuts you want added depending on how much peanut butter you want to make.
2. Next, turn on the blender and set it at the lowest speed. You want the peanuts to completely break down first before moving on. Depending on how many peanuts you added, it will take at least two to three minutes for this step.

3. Once the peanuts have broken down and begun turning creamy in texture, turn the blender up to medium speed.
4. Continue blending at this speed until the peanut butter is completely smooth with no visible lumps.
5. Add the salt, ¼ teaspoon at a time, and blend for at least twenty-five seconds. Make sure to give it a taste and adjust accordingly. Repeat this step if you wish to change the flavor some more and taste each time until you're satisfied with the outcome.
6. Transfer the peanut butter to a sterilized container and let it chill in the fridge overnight to achieve the traditional peanut butter texture.

And there you have it, an easy guide to creating your peanut butter at home. You can use a variety of nuts in creating peanut butter, and you're not limited to only one type of nut when making one, so the sky's the limit.

But what if you don't have a blender at home? Well, there are other appliances that you could use when it comes to producing peanut butter.

What Other Home Appliances Can Make Peanut Butter?

If you don't have a blender at home, these appliances can achieve the same result. Although not limited to, these are products that one might have stashed away in their cupboard.

- Blender Bottle
- Protein Shaker
- Food Processor
- Meat Grinder

As long as they have a blender ball or something similar, you can create peanut butter at home. Do take note that some of these products need to have the recipe adjusted accordingly.

If you're using a blender bottle or a protein shaker, adding a little bit of water helps in breaking down the peanuts and making sure it blends properly. For a food processor, the key is making sure you have the correct amount of peanuts added as, too little will not form a vortex that will help get the peanuts blended and if you add in too much, you might end up overworking the machine. Just fill it up to the half capacity to avoid this issue.

Last is a meat grinder. Although unconventional, it is not the most common way to use this product, you can make peanut butter with it. All you need to do is to chop the peanuts into smaller pieces and add them in by batch to not make any mess.

Peanuts Used In Making Peanut Butter

Typically, you can use any peanuts that you might find in your local grocery store. Usually, you can find them already roasted for you to save time. But if you prefer [roasting your peanuts](#), you might want to opt for shelled peanuts as it only requires a shorter roasting time.

Incidentally, you may also opt to steam your peanuts instead of roasting them. This allows them to have a milder taste if that's what you prefer for your peanut butter. And if you have any leftover peanuts left, you can keep them inside the refrigerator (four to six months) or in the freezer (up to one year).

If you wish to learn more about the varieties of peanuts that you can use in creating your peanut butter, try visiting this site: [Peanut Plant Varieties](#).

In Conclusion

Creating peanut butter with a blender is a wonderful way for you to enjoy this treat all year long without having to worry about making a trip to the grocery store and deciding on which brand you want to bring back. Not only that, but you will also be able to save quite a few pennies while ensuring the quality and taste of the product won't be affected.

If you enjoy reading through this article, you might want to consider checking out these other posts that use peanut butter in their recipes.

[Peanut Butter Breakfast Recipes](#)

[Peanut Butter Dessert Recipes](#)