

Betty's Golden Smooth Almond Butter



Published on 6 Nov 2012

In this video, Betty demonstrates how to make Smooth and Golden Almond Butter. This is made in a very powerful blender (Blendtec), and the recipe may not be appropriate for a less powerful blender.

Ingredients:

1 ½ cups raw almonds
½ teaspoon salt, or to taste

Add 1 ½ cups almonds to blender jar. Place lid on top and blend at high speed until the almonds transform into almond butter. Open the lid, and scrape down sides. Add ½ teaspoon salt, or to taste. Place the lid back on the blender jar and blend a few seconds longer, until almond butter is of desired consistency. I will be making a dessert using almond butter soon. You will be able to use your choice of almond butter or peanut butter in that recipe. I hope you enjoy this instructional video on making a nut butter! --Betty :)

This recipe is as seen on <http://Bettys-Kitchen.MyPrintableCoup....>