

RAW NUTELLA

This raw hazelnut spread is the absolute best Nutella knock-off! It's easy to make, healthy, & so addictive! Try it on crackers, soft tortillas, apples, sprouted grain toast, drizzle on pancakes, stir into your yogurt, etc.

INGREDIENTS *WHEN POSSIBLE, USE ORGANIC OR LOCAL GROWN PRODUCTS

- ½ CUP HAZELNUTS SOAKED OVERNIGHT (RINSED/DRAINED)
- ¼ CUP MAPLE SYRUP GRADE B
- 2 TBS COCOA
- 2 TBS COCONUT OIL
- 2 TSP VANILLA
- ¼ TSP PINK SALT
- 1-2 TBS MILK OF CHOICE (NUT, OAT, ETC.)



DIRECTIONS

1. COMBINE HAZELNUTS, SYRUP, COCOA, COCONUT OIL, VANILLA, & SALT IN HIGH POWERED BLENDER & GIVE A WHIRL UNTIL SMOOTH.
2. AS YOU BLEND, ADD MILK A LITTLE AT A TIME UNTIL DESIRED CONSISTENCY.