**Raw Nut Butter**

**24 servings**

**10 minutes**

 • 1 cup almonds

 • 1 cup macadamias

 • 1 cup pecans

 • 4 T pepitas

 • 4 T sunflower seeds

 • 4 T hemp seeds

 • 1 T coconut oil, cacao butter or coconut mana

 • 1 T flax seeds

 • 1 T chia seeds

 • 1 tsp cinnamon or cinnamon chips

 • ½ tsp Himalayan salt

**optional additions:**

 • ⅓ cup local honey, stevia, maple syrup or medjool dates

 • ¼ tsp cardamom

 • ¼ tsp nutmeg

 • Add all ingredients into a food processor. Save some nuts for the end if you prefer crunchy.

 • Process for 7-10 minutes until consistency is reached. For crunchy texture add in and pulse 1-2 times.

*Tips:*

 • Depending on the quality of your food process, processing duration may vary.

 • Add in sweeteners as desired.