

Raw Rustic Nutella

Place in the bowl of a food processor (or a high speed blender such as a Vitamix or Blendtec):

1 ½ cups raw hazelnuts

Process until the nuts are ground into fine flour. The finer the flour at this stage the smoother the nut butter will be. My food processor did not get the flour as fine as I would have liked but it didn't seem to hamper the result.

Add and mix in thoroughly, taking the top off the processor and scraping the sides from time to time:

½ teaspoon cinnamon

a pinch each of nutmeg, allspice and cloves

¼ cup raw cacao powder

Replace the top and turn on the food processor mixing until all the ingredients are combined and cacao butter is pulverized.

Scrape down the sides, replace the lid and while the processor is running add the following until the nut butter is formed:

4 tablespoons raw cacao butter (melted)*

2 tablespoons raw coconut oil (melted)*

3 tablespoons raw honey and process again until the nut butter is formed.

Place the Raw Chocolate Hazelnut Butter in an airtight glass container and store in the fridge for future use.

Best when served at room temperature.

Substitutes

If you don't have some of the raw ingredients called for you can use more available ingredients. Instead of ...

...raw nuts use blanched or lightly roasted (unsalted) nuts.

...raw cacao powder use cacao nibs or dutched cocoa powder.

...raw cacao butter use coconut oil.

...raw honey use agave nectar.

How to "melt" raw coconut oil—or raw cacao butter.

Place the amount of coconut oil (or cacao butter) you wish to "melt" in a small glass bowl.

(If you're melting cacao butter grate or finely chop it. I used a standard cheese grater for this purpose.)

Pour hot tap water (about 100-105 degrees) into a shallow pan and place the bowl holding coconut oil—or grated cacao butter—in it being careful not to allow the water to spill into the bowl holding the coconut oil. Gently stir the coconut oil until it has become liquid.