

Deliciously Easy Recipe: *Homemade Peanut Butter*

Ingredients

- 2 cups dry roasted peanuts
- 1 to 2 teaspoons of honey or sugar
- $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon of salt
- 2 teaspoons of peanut oil (optional)

Tools

- Food processor or blender
- Spatula
- Mason jar or any container



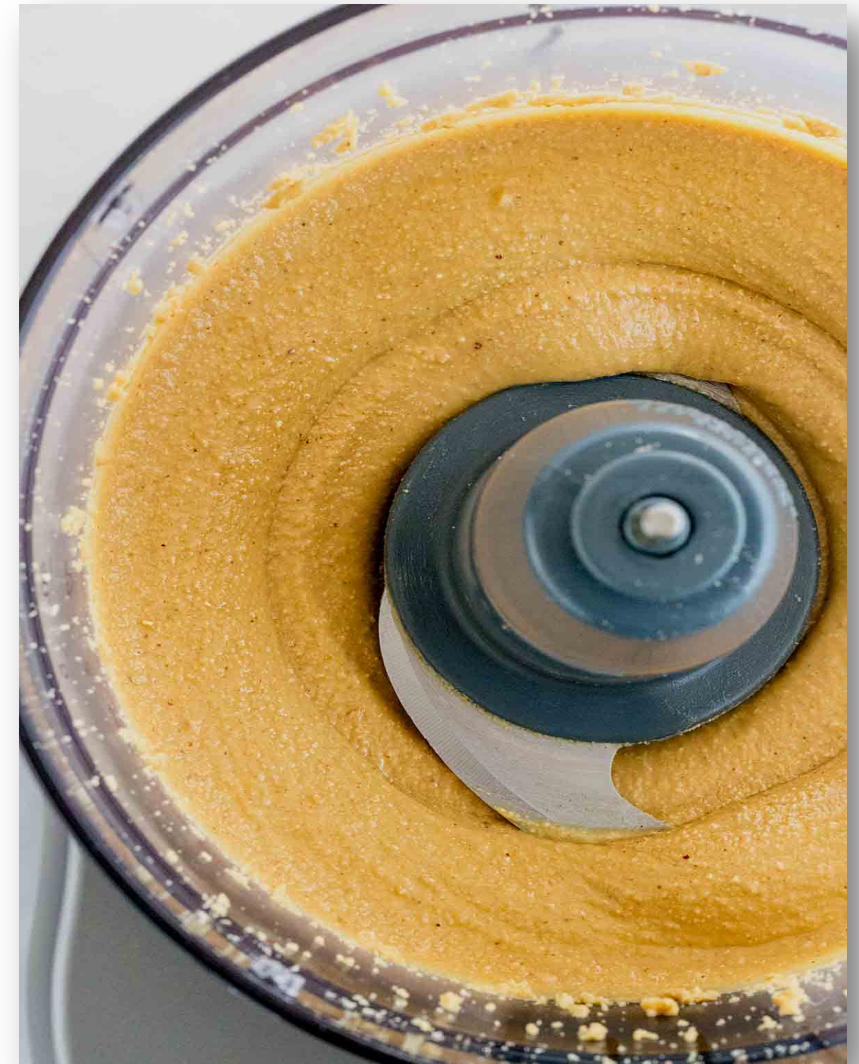
Step 1

Grind the peanuts for about 20 to 30 seconds. They should resemble coarse sand. Scrape down the sides of the bowl and dislodge any large chunks of peanuts from the lid.



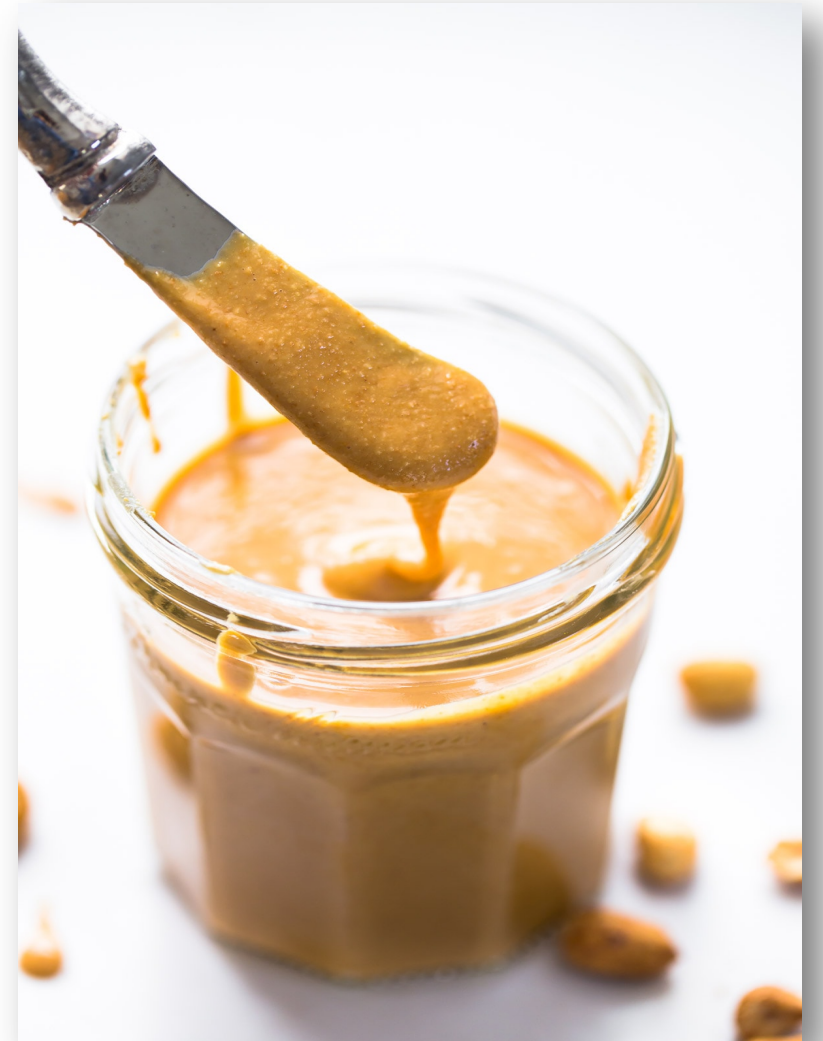
Step 2

Replace the lid and mix some more until it turns into peanut butter. It won't take long. At this point add in the salt and honey or sugar. If you would like it extra smooth you can add in a bit of peanut oil as well.



Step 3

Store your homemade peanut butter in the mason jar. If you plan on eating it within a few days you can store it at room temperature. Otherwise store covered in the fridge.



Step 4

Enjoy your homemade peanut butter on a stalk of celery, a delicious cracker or a piece of fresh bread!



Source:

In The Kitchen with Matt

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<https://www.instructables.com/id/Easy-Homemade-Peanut-Butter-2/>