

Easy Vegan Nutella

Recipe versions by Minimalist Baker and A Beautiful Plate, modified by Erin

1) Easy Vegan Nutella

INGREDIENTS:

- 3 cups raw or roasted unsalted hazelnuts (I use the whole 16 oz bag of hazelnuts from Trader Joe's)
- 1 tsp pure vanilla extract
- 1/2 tsp sea salt
- 2/3 cup dairy-free chocolate chunks or chips
- Optional for Coffee Nutella - 1 Tbsp whole espresso beans

2) Espresso Almond Cashew Butter

INGREDIENTS:

- 1 cup raw whole almonds
- 1 cup raw whole cashews
- 1 Tbsp whole espresso beans
- 1 tsp vanilla bean paste or pure vanilla extract
- 1/2 tsp sea salt
- 2/3 cup dairy-free chocolate chunks or chips

METHOD FOR EITHER VERSION:

1. Preheat oven to 350 F and spread the nuts evenly over a cookie sheet. Roast for 10-15 minutes, tossing halfway through, or until the nuts are lightly golden and fragrant.
 - a. **If using roasted hazelnuts** roast for 8-10 mins. Warming them prior helps them open up for better blending.
 - b. **If using raw hazelnuts**, when finished after letting them cool for a few minutes, pour the hazelnuts in a towel and use your hands to rub as many of the skins off as possible.
2. When the nuts have cooled for a couple of minutes, transfer the nuts and the espresso beans, if using, to your food processor (using the S blade) or Vitamix
 - a. I always use my food processor to make this so I can run it for a long time making the butter really smooth without overworking the motor.
3. Process for about 10-15 mins, up to 20 mins or more until really smooth. Initially the nuts will be coarse and clumpy. You will need to scrape down the bowl every few minutes. Keep processing until the nuts release all of their oils and it becomes loose, smooth and drizzly.
4. While the nut butter is processing, in a small bowl melt the chocolate in the microwave in 30 sec increments, stirring after each time until fully melted.
5. Once the nut butter is creamy and smooth, add the vanilla bean paste / vanilla extract and salt and blend well. Then add melted chocolate a little at a time and blend again

until well incorporated. Taste and adjust seasonings as needed, adding more salt or vanilla if desired.

6. If your Nutella isn't sweet enough, add 1-2 Tbsp pure maple syrup to taste. Note: the more liquid sweetener you add the firmer/stiffer the Nutella will get, so add sparingly.
7. Transfer to a clean jar and store at room temperature to use every day for 2-3 weeks or more.

Enjoy! This tastes delicious on fruit, toast, bagels, muffins, zucchini or banana bread and by the spoonful!