



PREP: 10 min
COOK:
SERVES: 6

Maple Vanilla Almond Butter

Whether you have a preference for vanilla almond butter or maple almond butter, this exquisite maple vanilla almond butter recipe combines the two perfectly — you'll never want to have to choose between the two ever again! Put this on toast, on scones, on a bowl of porridge, or use it as a dip for sliced fruit. Quick and easy to make and storable in the fridge, there's nothing that this gorgeous almond butter isn't delicious with!

Ingredients

1 cup (120g) roasted almonds
1/4 tsp sea salt flakes
1 tbsp (20ml) Queen Pure Maple Syrup
1 1/2 tsp Queen Organic Vanilla Bean Paste
2 tbsp (40ml) coconut oil

Method

STEP 1

In a food processor or high-powered blender, process the almonds until they are smooth. You may need to stop it and scrape down the sides several times.

STEP 2

Add the remaining ingredients and process until smooth and spreadable. Store in a jar in the fridge.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.