



## MACADAMIA NUT BUTTER

This recipe comes to us from Kerrie Cox of [Healthy Living Inspirations](#) – A delicious homemade raw macadamia nut butter recipe that can be used in place of butter or as a condiment of the side off salads, vegetables, or meat dishes. It also goes well on toast, crackers and sandwiches.

### **Ingredients:**

2 cups of raw macadamia nuts

1/4 cup cold pressed macadamia nut oil

Pinch of Salt

### **Method:**

Place the nuts, oil and salt into your blender and blend on slow for 5 minutes until the mixture is smooth and creamy.

Pour the mixture into an airtight glass jar and store in the refrigerator.

**NOTE:** The mixture will thicken and set like butter and will last refrigerated for several months.

**Inspiration:** Add a little chilli powder to the mix to make a fiery Chilli Macadamia Butter.

**Gluten free | Dairy Free | Vegan | Sugar Free**

**To see more from Kerrie you can visit the [Healthy Living Inspirations Facebook Page](#) here.**