

Cinnamon Raisin Walnut Butter

VEGAN + GLUTEN FREE + RAW



Ingredients:

3 cups whole, raw walnuts
1/2 cup raw, sulphur-free raisins
1/2-1 tablespoon cinnamon
1 teaspoon vanilla (optional)

Instructions:

Throw everything in a food processor or high-speed blender (like a vitamix). Blend about 4-6 minutes, until the nuts, raisins, and cinnamon are all a uniform, creamy consistency. There will be some very small chunks (walnuts, you know).

Those are the best part, enjoy 'em!

Store in a glass jar in the pantry or refrigerator for a month, or until you've enjoyed it all! I like it as a spread for toast and waffles, a dip for fruit and crackers, and an add in for oatmeal, smoothies, and anything you can replace 'peanut butter'

with. Also, makes great holiday gifts for friends and family, especially those with food allergies!