

Vanilla Cinnamon Almond Butter Recipe

Healthy, creamy and delicious homemade Vanilla Cinnamon Almond Butter recipe. This recipe is gluten/grain/dairy/soy/sugar FREE, low carb, and Paleo.



Prep Time
25 mins

Total Time
25 mins

★★★★★
5 from 5 votes

Servings: 1 cup Author: Adriana Harlan - LivingHealthyWithChocolate.com

Ingredients

- 2 teaspoons ground vanilla bean powder or seeds from a vanilla bean*
- 1 teaspoon ground cinnamon
- 1 1/2 cups almonds
- 1/2 cup pecans or other nuts**
- pinch fine Himalayan salt

Instructions

1. Add the almonds and pecans to your food processor or high speed blender. Process until smooth and creamy like peanut butter. This may take about 5 minutes depending on your machine.
2. Add the vanilla, cinnamon and salt, and pulse to combine ingredients. Store almond butter in a glass jar or airtight container.

Notes

*In place of ground vanilla bean powder you can use the seeds of a vanilla bean or vanilla extract. Note that vanilla extract will give you a milder vanilla taste.

**In place of the pecans, you can use more almonds. I think the pecans add even more flavor to this recipe. If pecans are not your favorite, try this recipe with macadamia nuts, hazelnuts, or another nut of your preference.

Nutrition

Calories: 1603kcal | Carbohydrates: 57g | Protein: 50g | Fat: 143g | Saturated Fat: 11g | Fiber: 31g | Sugar: 10g | Net Carbs: 26g

Recipe by **Adriana Harlan (Living Healthy With Chocolate)** at
<https://livinghealthywithchocolate.com/desserts/vanilla-cinnamon-almond-butter-recipe-5817/>

