

a bushel and a peck

recipes from an ambitious home cook

Dark Chocolate Coconut Almond Butter

Yields about 1 ¼ cups

1 1/2 cups unsweetened coconut flakes (really any kind of coconut is okay, I think)

1 1/2 cups raw almonds

3-4 ounces good-quality dark chocolate

pinch of sea salt

1/4 teaspoon coconut oil, in liquid form

Preheat your oven to 300 degrees F.

When the oven is preheated, toast the coconut and almonds for a few minutes, or until the edges of the coconut are browning. (Be careful—I've started like three fires in my oven trying to toast coconut.) When everything is done toasting, pour the nuts and coconut into the bowl of a food processor. Process for several minutes until smooth.

Using a double broiler (or heatproof bowl over a pot of simmering water), melt the chocolate chips with the coconut oil. Then, pour the melted chocolate into the food processor, too. Mix everything together and pour it into a jar (or two).

Keep in the fridge, covered, for 4-6 weeks or so.