

# Homemade Nutella

<b>Nutrition Facts:</b>	
Yield	4
Calories	83
Fat	6 g
Sodium	53 mg

<b>Code</b>
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<b>Ingredients Needed:</b>
½ cup hazelnuts
3 Tbsp. honey
1 ½ Tbsp. cocoa powder
¾ cup full-fat canned coconut milk
1 tsp. coconut oil, melted
2 tsp. vanilla

## Recipe Directions:

- Preheat oven to 350 degrees.
- Roast hazelnuts on a baking sheet for 15 minutes or until the skins have become dark and crisp.
- Put the roasted nuts inside a damp kitchen towel and rub them together until all the skins fall off.
- Place hazelnuts in a food processor and process until creamy- 5 to 10 minutes- scraping down the sides of the container periodically.
- Add the honey, cocoa powder, coconut milk, coconut oil, and vanilla.
- Process until smooth, adding more milk if needed.
- Enjoy!