

Homemade Macadamia Butter 4-Ways

MAKES 1 Cup Each • PREP TIME: 5 min
COOK TIME: 0 minutes



MACADAMIA BUTTER BASE RECIPE

2 ¼ cups raw macadamia nuts (or raw cashews)
½ teaspoon vanilla bean paste, or 1 teaspoon vanilla extract
½ teaspoon ground cinnamon
¼ teaspoon sea salt

1. Transfer macadamia nuts to a food processor and process for 2 minutes, scrape sides using a spatula if needed and continue to process until smooth. After 2 minutes add the vanilla, cinnamon and salt, process for 1 more minute.
2. Can be stored in an airtight container, at room temperature up to a week, or refrigerated for up to 1 month. If using for below recipes, use at room temperature.

MATCHA MACADAMIA BUTTER

1 cup macadamia nut butter
2 teaspoons high quality matcha powder
2 tablespoons honey (optional)

1. Combine all ingredients into a food processor and mix for 30 seconds until smooth.
2. Can be stored in an airtight container, at room temperature up to a week, or refrigerated for up to 1 month.

CACAO & COCO MACADAMIA BUTTER

1 cup macadamia nut butter
¼ cup toasted shredded coconut
1 ½ tablespoons cacao powder, unsweetened
1 tablespoon chia seeds
1 tablespoon cacao nibs

1. Combine all ingredients into a food processor and pulse 10 times until combined, should remain chunky and not completely smooth.
2. Can be stored in an airtight container, at room temperature up to a week, or refrigerated for up to 1 month.

EVERYTHING MACADAMIA BUTTER

1 cup macadamia nut butter
1 tablespoon hemp seeds
1 tablespoon pumpkin seeds
2 teaspoons whole flaxseeds
1 tablespoon sesame seeds
¼ teaspoon ground nutmeg
¼ teaspoon allspice

1. Combine all ingredients into a food processor and pulse 10 times until combined, should remain chunky and not completely smooth.
2. Can be stored in an airtight container, at room temperature up to a week, or refrigerated for up to 1 month.