

## **Homemade Peppermint Patty Nut Butter**

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**6 cups toasted unsalted nuts (peanuts, almonds, pecans, walnuts or a combination of any listed)**

**1/4 to 1/3 cup light-flavored olive oil**

**1 1/2 teaspoons salt**

**1/4 cup low-sugar chocolate milk powder**

**1 teaspoon mint extract**

**fresh mint (optional)**

In the bowl of a large food processor, cover and process the nuts about 2 minutes, scraping down the sides as needed, until the mixture resembles fine crumbs and becomes slightly pasty.

Add the oil and the salt.

Add the chocolate milk powder and mint extract.

Continue to process for 3 minutes more, scraping down the sides frequently, until creamy and smooth with only small lumps remaining. (Add more oil if necessary, to make spreadable.)

Transfer into a sealable container or clean glass jar with a lid and store in the refrigerator for up to two months.

When serving, top with fresh mint, if desired.

Yield: 3 1/2 cups

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Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 3198mg Sodium. Exchanges: .