

Homemade Vegan Nutella Recipe

Ingredients

- 2 cups hazelnut pieces (240g)
- 3 oz. vegan chocolate
- ¼ cup melted coconut oil
- 1 tsp. vanilla extract
- ½ tsp. salt
- None-1/4 cup powdered sugar (adjust according to sweetness of original chocolate and preference)

Steps

1. Start by toasting your hazelnuts in a dry skillet for a few minutes, tossing occasionally, until fragrant. Transfer the hazelnuts to a food processor, and process for several minutes until it forms a peanut butter-like consistency. You will probably have to stop several times to scrape down the sides before it gets there.
2. In the meantime, melt the chocolate and coconut butter, either in a double boiler or in 30 second increments in the microwave, stirring between each time. Once the hazelnut butter is formed, add the melted chocolate and coconut butter, plus the vanilla extract and salt. Process until smooth, then taste and add sugar as desired. Store at room temperature, and enjoy within a couple of weeks.

