

Posted on 10 November 2014 by Rana Yassine

Rana's Easy Peanut Butter



Ingredients

2 cups of peanuts – organic if possible 1 tsp of sea salt

Preparation

- 1 1. Preheat the oven to 180 degrees C. Place the peanuts on baking pan and roast for 15-20 mins until they are golden. If your peanuts are already roasted, skip this step.
- 2 2. Let them cool for 10 minutes.
- **3** 3. Place peanuts in the blender along with the salt for about 5 minutes until they reach a smooth consistency.

Cooks Note

Find out more about Rana's recipes here <u>www.zaatarandquinoa.com</u>[6]