

Healthy Nutella

1 Jar | 20 minutes

Delicious guilt-free chocolate sauce!

Ingredients:

- 2 Cups Raw Hazelnuts
- 2 Tbsp Oil
- 1/4 Cup Cocoa Powder
- 1/2 Powdered Sweetener
- 1 tsp vanilla extract (optional)



Instructions:

1. Pre-heat the oven to 350° F
2. Place 2 cups of raw hazelnuts onto a baking tray, and place it into the oven for 10-15 minutes to roast them.
3. Place the hazelnuts into a food processor or blender, and blend until it forms a creamy paste.
4. Add the oil, cocoa powder, and sweetener into the food processor and blend until smooth and combined
5. Pour into a jar and enjoy! You can refrigerate it for a thicker consistency.