

# Honey Roasted Peanut Butter

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### Ingredients:

5 cups raw blanched peanuts (redskin are best)  
3/4 cup honey, heated on stovetop or 30 seconds in the microwave  
2T cinnamon  
2T sea salt

### Supplies:

Large mixing bowl  
Cookie sheet (one large or 2 standard)  
Food processor  
Parchment paper

### Directions:

- Heat oven to 350 degrees.
- Line cookie sheet(s) with parchment.
- Heat honey, pour over peanuts, cinnamon & salt, stir in a large mixing bowl until evenly coated.
- Pour peanuts onto cookie sheets, spread to a thin layer
- Bake 10-15 minutes (when you start to smell them!), remove and stir. Return to oven 10-15 minutes or until golden brown.
- Let peanuts cool completely until honey hardens- overnight is best.
- Break peanuts apart so you can pour them into your food processor. Depending on the size of processor, this will take a few batches! Run processor to desired consistency- usually 5-7 minutes. Use a knife or spatula to loosen chopped peanuts from the sides if they get stuck 😊