

Kale powered Chocolate Peanut Butter



Ingredients

- 300g Roasted Peanuts, shelled
- 45g Cocoa Powder
- 100g Powdered Sugar
- 20g Kale Powder
- Pinch of salt
- 1 Tspn of vegetable or peanut oil (optional)

Preparation(Requires high speed blender/food processor)

1. Pour roasted peanuts into high speed blender or food processor and start blending. Depending on the speed and machine type, may take anywhere from 5mins to 20mins.
2. Once the peanuts are blended into a nice creamy consistency, add in the rest of the ingredients and blend again until completely combined.
3. If you find it too thick, add in your choice of oil a teaspoon at a time, till you achieve your desired consistency.
3. Pour into a glass container and let cool. Should be stored in the fridge and can keep for up to a month.