Home-Made Nutella

from multiple sources

Ingredients

- 12 ounces milk chocolate, chopped
- 1 cup Marcona almonds (or skinned and toasted hazelnuts)
- 2 to 3 tablespoons canola oil (if your almonds have been fried in oil, use only 2)
- 3 tablespoons powdered sugar
- 1 tablespoon unsweetened cocoa powder
- 1/2 teaspoon vanilla extract
- 1/4 to 1/2 teaspoon sea salt (taste, and add as much as you'd like)

How To

Step 1: Place chocolate chips in top of a double boiler over simmering water. Stir until smooth and melted. Set aside to cool to warm.

Step 2: Place almonds in your processor and process until well grounded. Process again until smooth like a consistency of peanut butter.

Step 3: Add your melted chocolate, oil, sugar, cocoa and vanilla. Process all until everything is well combined and smooth. Taste and add salt as desired. Store in a jar at room temperature.