

## Cashew Coconut Butter

### Ingredients:

2 cups	Cashews, raw
$\frac{3}{4}$ cup	Coconut oil, virgin
1 teaspoon	Agave nectar
$\frac{1}{2}$ cup	Water



### Method:

- Place all ingredients in the food processor and run until semi-smooth and liquid.
- Place in a pastry bag for service. Store leftover in the refrigerator.

**Chef's Note:** If the cashew comes salted, wash them.

### Nutritional Information:

Servings: 52 | Serving size: 1 Tablespoon ( $\frac{1}{2}$  ounce) | Calories: 80  
Fat: 7 grams | Carbohydrates: 3 grams | Protein: 2 grams