



Homemade Nutella

- 8 ounces hazelnuts (*Trader Joe's has the best price for a 1 pound bag*)
 - 1/2 teaspoon vanilla
 - 1/4 teaspoon salt
 - 1/2 cup powdered sugar
 - 3 tablespoons cocoa powder
 - 6 ounces semi-sweet chocolate chips or bar chocolate
 - 1 tablespoon sunflower, almond, walnut, or hazelnut oil (*plus 2-3 more tablespoons to taste*)
1. Preheat oven to 350 degrees
 2. Place hazelnuts on baking tray and spread them into a single layer. Bake 5 minutes, remove, tray and give it a good shake to toss the nuts. Place back int the oven for an additional 5-7 minutes or until lightly browned. Let the nuts cool for 10 minutes before proceeding.
 3. Place the hazelnuts on a towel and rub vigorously with hands or on a smooth surface to loosen the skin. Melt chocolate in a glass bowl over a saucepan of hot water on the stove, stirring constantly.
 4. Add hazelnuts to the food processor and let it run for 2-3 minutes to form a paste. Add the vanilla, salt, cocoa powder, melted chocolate, and 1/2 cup powdered sugar. Let the food processor run 1 1/2-2 minutes while you slowly drizzle the oil through the opening. Taste after every tablespoon of oil, and add more if you desire a smoother spread.