

Vegan Aquafaba Butter

Yield: 4 min
Total Time: 4 min

Recipe from: <https://www.recipeschoose.com/recipes/aquafaba-swiss-meringue-recipe>

Ingredients:

- 3 tablespoons aquafaba yes, it's chickpea water
- 1/3 cup coconut oil measured when solid. I prefer the cold pressed but you can taste the coconut. Refined will make the taste very but...
- 1 tablespoon canola oil rapeseed, or a similar oil that you like the taste of. Or try a blend!
- 2/3 teaspoon apple cider vinegar or freshly squeezed lemon juice
- 1/3 teaspoon salt or more

Nutrition:

1. Calories: 190 calories
2. Fat: 21 grams
3. SaturatedFat: 16 grams
4. Sodium: 200 milligrams

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