

# Mexican Chocolate Almond Butter

Yield: 4 min  
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/white-cheese-sauce-mexican-restaurants-recipe>

## Ingredients:

- 2 cups almonds
- 5 tablespoons vegetable oil
- 1/4 cup coconut sugar regular sugar or other sweeteners would work too
- 3 tablespoons cocoa powder
- 1 ounce unsweetened chocolate melted
- 1 teaspoon ground cinnamon
- 1/2 teaspoon chipotle powder depending on your tolerance for heat
- 1/4 teaspoon salt

## Nutrition:

1. Calories: 650 calories
2. Carbohydrate: 30 grams
3. Fat: 57 grams
4. Fiber: 12 grams
5. Protein: 17 grams
6. SaturatedFat: 7 grams
7. Sodium: 160 milligrams
8. Sugar: 12 grams
9. TransFat: 0.5 grams

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