Chocolate-Flavoured Nut Spread

Ingredients:

8 cups peanuts (roasted, unsalted)

2 cups cocoa powder

2 cups powdered sugar (adjust to taste)

10-12 tablespoons vegetable oil e.g. peanut or coconut oil

1. Start by roasting the peanuts if they are not already roasted. Spread them out on a baking sheet and roast in a preheated oven at 350 degrees F (175 degrees C) for about 10-15 minutes stirring occasionally until they are lightly golden and fragrant.
2. Let the peanuts cool slightly then transfer them to a food processor or high speed blender.
3. Process the peanuts until they form a paste.
4. Add cocoa powder and powdered sugar to the peanut paste in the food processor or blender.
5. Blend the mixture again until well combined and smooth scraping down the sides of the bowl as needed.
6. With the food processor or blender running slowly drizzle in the vegetable oil, starting with 2 tablespoons. Continue blending until the mixture becomes smooth and creamy. Add more oil if needed to achieve your desired consistency.
7. Once the chocolate peanut spread reaches your desired consistency transfer it to a clean, airtight container or jar.
8. Store the homemade chocolate peanut spread in the refrigerator. It can also stay outside the refrigerator for at least 2 months.