

CORE INGREDIENTS

VEGAN BUTTER

Servings: 215g (1 cup)

Time: ? minutes

Fridge life: 1 month

Freezer: 1 year

Vegan

INGREDIENTS

- $\frac{1}{4}$ cup + 2 tsp soy milk
- $\frac{1}{2}$ tsp apple cider vinegar
- $\frac{1}{2}$ tsp coconut vinegar (or apple cider vinegar)
- $\frac{1}{4} + \frac{1}{8}$ tsp salt (optional)
- 130g melted refined coconut oil, close to room temp. as possible
- 1 tbsp canola oil or light olive oil or rice bran oil
- 1 tsp liquid soy lecithin OR liquid sunflower lecithin OR $2\frac{1}{4}$ tsp soy lecithin granules
- $\frac{1}{4}$ tsp xanthum gum OR $\frac{1}{2} + \frac{1}{8}$ tsp psyllium husk powder

METHOD

1. Combine soy milk and vinegars in a mug. Whisk and leave to curdle for at least 10 minutes.
2. Add melted coconut oil, oil, curdled milk, lecithin, xanthum gum and salt to a food processor.
3. Process for 2 minutes or till combined, scraping down sides halfway through.
4. Pour into a mold and freeze for at least 1 hour.
5. Wrap in cling and freeze for up to a year.