

# homemade peanut butter with mashed berries and waffles

## Ingredients

2 cups of peanuts  
1/2 tsp salt  
1 cup of raspberries  
4 frozen multigrain waffles, toasted

## Instructions

1. Roast peanuts at 350 degrees, tossing halfway through.
2. Put peanuts and salt in high powered food processor and process until smooth and creamy, about five minutes, scraping the sides every few minutes. The peanuts will first form a ball, then transform into a smooth butter.
3. Gently mash 1 cup of frozen raspberries until saucy.
4. Once peanut butter is creamy, spread on to multigrain waffle. Add mashed berries on top.
5. Enjoy!

