

Chai Peanut Butter

Adapted from Eating Well

1 cup smooth natural peanut butter

- ½ teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground cardamom
- 1/4 teaspoon ground cloves
- 1 teaspoon vanilla extract

Instructions:

Stir peanut butter to incorporate separated oil. Add remaining ingredients and stir into peanut butter. Store refrigerated in an airtight container. Flavor will continue to develop over time (ideally allow one day for the flavors to deepen).

Yield: 1 cup

Serving: 2 tablespoons



CALORIES: 190 calories PROTEIN: 8 g SODIUM: 130 mg

CARBOHYDRATE: 7 g FIBER: 3 g FAT: 16 g SAT FAT: 2 g