

Chocolate-Spice Cookie Butter

50 Gift Ideas
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Yield: 1 1/2 cups

*1 sleeve chocolate graham
crackers
20 ginger snaps
1 cup canned unsweetened
coconut milk
1 teaspoon pumpkin pie
spice
1 teaspoon vanilla*

In a food processor, pulse the graham crackers and ginger snaps until finely ground.

Add the coconut milk, pumpkin pie spice and vanilla.

Pulse until smooth.

Refrigerate up to two weeks.

Per Serving (excluding unknown items): 601 Calories; 14g Fat (20.9% calories from fat); 8g Protein; 110g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 917mg Sodium. Exchanges: 0 Grain(Starch); 3 Fat; 7 Other Carbohydrates.