MAKE VEGAN BUTTER

**NEED:** 1/3 cup of plant based milk, 1 tsp of apple cider vinegar, 1 tsp of nutritional yeast, 1 cup melted refined coconut oil, 1/2 teaspoon salt, 2 tbsp of vegetable or avocado oil, and a pinch of tumeric.

1. Mix milk and vinegar in a cup and stir until it curdles into buttermilk (~10 mins).
2. Pour coconut/vegetable oil, buttermilk mixture, yeast, salt, and tumeric into blender and blend until creamy smooth.
3. Pour mixture into butter dish or mold and refrigerate until set. Chill and enjoy!