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TrueYorker11

For nut butter and kneading dough: high-end food processor or high-end blender?

Equipment Question

How long will it take to make Almond, or any nut butter in a high Food processor that costs more than \$400 vs a popular high-powered blender that costs \$400 or more dollars?

I have the same question as above, but for dough to knead breads, as well.

I currently have an immersion blender on the way from a very popular High-powered blender brand, which is 625 watts, along with a 4 cup food chopper at 250 watts (which seems weak). I'm considering return the 4 cup chopper as much as I like the compact size for making reasonable amounts of sauces for a few days vs a bulky processor that's 16 to 12 cups. I'm hoping that the 625 watt immersion blender is strong enough to make very smooth soups, smoothies, shakes etc, so I want my need to spend money on the high- end blender. That said, I want to also make my own breads and nut butters to save money in the long run.

I figure the quality Food processor (\$400 up) is more versatile than a \$400 blender, especially if you have a 625

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