

Sweet Cinnamon Butter

Makes: eight 1-Tbsp servings

Total Time: 25 minutes

Prep Time: 5 minutes

Chill time: 20 minutes (optional)

Equipment: small bowl, whisk or fork, wax paper or plastic wrap, refrigerator

Source: <https://www.mynourishedhome.com/sweet-cinnamon-butter/>

½ cup salted butter

2 tbsp honey

1 tbsp brown sugar

1 ½ tsp cinnamon

- In a small bowl, cream butter until light and fluffy.
- Add remaining ingredients and mix well with a whisk or fork.
- Scoop butter onto a piece of plastic wrap or wax paper (about 10x10 inches). Roll up into a log shape and twist ends.
- Chill in the refrigerator for about 20 minutes until butter firms up or scoop into a bowl to serve immediately.