Claire Scheppler

Senior

Dairy

Anderson

Sugar, Honey, and Cinnamon Butter

Ready in 1 hour
Serves 8 people
150 calories per serving

Ingredients
2 ½ cups of heavy cream
2 tablespoons sugar
2 tablespoons honey
1 teaspoon cinnamon
Preparation
Take a cooled jar, and pour your heavy cream into it. Once the lid is on, begin to shake vigorously until the cream hardens into a ball of butter. Put the jar into the refrigerator and let it chill in order to finish curing. Once the butter is chilled, move it into a bowl fold your sugar, cinnamon, and honey, into the butter. Store in the refrigerator in an airtight container until you are ready to serve the butter