

Lavender Butter



Easy and Fun!

1 stick of butter, salted, unsalted at room temperature – your preference on the butter you choose. I use coconut butter or plant-based butters and they work great too.

$\frac{3}{4}$ to 1 teaspoon of fresh Lavender flowers, crushed

1-2 Tablespoons of Honey

Plastic Wrap, 8-10 inches

Prepare

Cream, room temperature butter

Add crushed Lavender flowers and Honey, continue to cream all ingredients on medium until mixed together.

Cut off enough plastic wrap and lay on cookie sheet, cutting board or countertop.

Place butter mixture on wrap; with hands on underneath side of plastic wrap, form a log and start to roll your log up in the plastic wrap. Twist the ends and refrigerate for 20 minutes.

(When working into a log, try to work quickly because heat from our hands will melt butter quickly. After 20 minutes, you can reroll your log if you desire a more perfected roll)

Will last up to 6 weeks in refrigerator and 6 months in freezer.

Try With...

Hot rolls/biscuits or in roll/biscuit recipe, artichokes, goes well with rosemary, chocolate, pears, lemons and oranges, strawberries, baking in sugar cookies! Mmmm warm blueberry pancakes; mashed potatoes, Thyme, Oregano and more...

Do you have a pastry bag you rarely use? Pull it out and have some fun! Lay wax paper on a sheet pan and “pat away”, refrigerate 20 minutes. Create something fun for your meals!