



Recipe Category / Snacks and Sandwiches

Cinnamon honey butter

20'
Hands on

600 g
Portion(s)

1
Difficulty



Ingredients

- 250 g butter, cow, at room temperature
- 110 g icing sugar
- 350 g honey
- 1 pinch salt, coarse
- 2 teaspoon(s) cinnamon, Ceylon, powder

Διατροφικός πίνακας

Nutrition information per 100 gr.

481 Calories (kcal)	29.0 Total Fat (g)	18.0 Saturated Fat (g)	55.0 Total Carbs (g)
24%	41%	90%	21%
55.0 Sugars (g)	0.5 Protein (g)	0.5 Fibre (g)	0.12 Sodium (g)
61%	1%	2%	2%

Method

- In a mixer, beat the butter with the paddle attachment at low speed, for 2-3 minutes, until it is very fluffy.
- Add the rest of the ingredients and keep on beating at medium speed until the mixture is homogenized.
- Transfer it to jars and preserve it into the refrigerator for about 6 months.
- Enjoy it as a spread on bread slices or crispy toast, but also on baked apple slices.