



Honey Butter

Yield - 100 servings

Ingredients

2 ½ cups Butter or Margarine
3 cups Honey
2 tsp. Salt

How to Prepare

1. Butter or margarine must be room temperature. Gradually beat honey and salt into butter until light and fluffy. (Set mixer on low speed and use whip or mix by hand.)
2. Use as spread for hot rolls, biscuits, muffins or cornbread.

*****Nutritional Information Per Serving*****

Calories = 80	Saturated Fat = 1.12g	Dietary Fiber = 0.02g	Vitamin C = 0.05mg
Carbohydrate = 8.38g	Cholesterol = 0mg	Protein = 0.03g	Calcium = 0.64mg
Total fat = 5.35g	Sodium = 101mg	Vitamin A = 5RE	Iron = 0.04mg

Recipe provided by Honey Recipes

