

COMPOUND (FLAVORED) HEALTHIER BUTTER

The easiest way to make a flavored butter is a food processor. The ratio I use is:

1 part butter

1 part canola oil

1 stick of cold butter, pulse a few times. Add: 4 oz Canola or Olive Oil, pulse until smooth

Flavors-

Zest of Lemon, Lime or Orange- even Grapefruit for a more sour/acid flavor

Cocoa- add by the TEASPOON to taste, add sugar by the TEASPOON as well. Tablespoon of Cocoa can be too intense for 1 stick of butter Dried Cherries, nuts, etc. Add to butter, then pulse and add oil.

NOTES:

Best to use cold butter as pulsing it will soften and slightly heat the mixture.

If using a hand or stand mixer, butter should be slightly softened and any added fruit/nuts will need to be chopped to incorporate into the mixture.