

Honey Butter



Melted over popcorn, drizzled over baking, or as a dip or spread, honey butter is a classic, creamy, indulgent treat that you can make in a minute. All you need is high-quality butter, your favourite [Drizzle Raw Honey variety](#), and a few mix-ins - but even without flavouring, Drizzle's complex, unique flavour profiles make honey butter rich and delicious.

10 mins

TOTAL TIME

2 mins

PREP

1 cup whipped butter

YIELD

Ingredients

Drizzle Raw Honey – any variety

½ cup of unsalted butter

Variations

Chai Spiced Honey Butter

½ cup Drizzle Cinnamon Spiced Honey

½ cup unsalted butter

1 teaspoon chai spice (cardamom, cinnamon, fennel seed, ginger, peppercorn)

Cinnamon Honey Butter

½ cup Drizzle Cinnamon Spiced Honey

½ cup unsalted butter

1 teaspoon cinnamon

1 vanilla bean scraped or ½ tsp of vanilla extract

Citrus Honey Butter

½ cup Drizzle Ginger Shine Honey

½ cup unsalted butter

1 teaspoon lemon juice

The zest of ½ an orange

Directions

1. In a stand mixer with a whisk attachment, or in a medium-sized bowl with a hand-held mixer, blend room-temperature Drizzle Creamed Honey with room-temperature butter. Mix until light, creamy, and smooth.
2. Enjoy by itself, or slowly blend your mix-ins until incorporated.

Did you make this recipe?

Tag @drizzle_honey on Instagram and use the hashtag #howidrizzle