

Cranberry Butter

Sent by Donna Driver

This makes about 2 ½ cups.

The sweet tartness lends itself to waffles, pancakes and French toast, as well as muffins and sweet breads.

Ingredients

- ½ lb softened butter
- ¼ cup raw cranberries, coarsely chopped
- 1/8 cup (half of ¼ cup) brown sugar
- 1/8 cup honey
- 2 Tlbs ground walnuts
- ¼ cup cranberry sauce
- 2 tsp. grated orange peel
- ½ tsp grated lemon peel
- 1 Tlbs buttermilk

Directions

1. Whip ½ lb softened butter at high speed until its pale yellow, scraping the sides of the bowl to make sure all the butter is whipped.
2. Add ¼ cup raw cranberries, coarsely chopped (if they are frozen, chop them while they are frozen and let them thaw before starting).
3. 1/8 cup (half of ¼ cup) brown sugar, 1/8 cup honey, 2 Tlbs ground walnuts, ¼ cup cranberry sauce, 2 tsp. grated orange peel, ½ tsp grated lemon peel. Whip at medium speed until light pink.
4. Add 1 Tlbs buttermilk and whip until incorporated.
5. You may freeze this butter and re-whip it when you want - simply thaw and add 2 tsp buttermilk.
6. Single portions can be molded and frozen, just thaw them when it is time to serve.