



WHIPPED STRAWBERRY HONEY BUTTER

RECIPE BY STACI PERRY (RANDOM SWEETNESS BAKING BLOG)

🥄 PREP: 5 min
SERVES: 8

1 cup unsalted butter, softened
3 1/2 tablespoons honey
1/2 cup diced, fresh strawberries, patted
dry

1. In a medium bowl, whip the butter using an electric mixer until smooth and creamy. Add the honey and blend until smooth. Fold in the diced strawberries.
2. Cover and refrigerate. Spread on toasted English muffins, bagels, French toast, waffles, or pancakes.
3. Store in refrigerator up to one week or roll in plastic wrap or wax paper and freeze up to six months.