



# HOMEMADE GINGERBREAD BUTTER

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*Spread the warmth of the holidays with this spiced, sweet butter that's perfect for toast, pancakes, or even as a dip. Quick to make and bursting with cozy flavours, this recipe is a delightful way to add holiday cheer to any meal.*



PREP TIME  
15 MIN



SERVINGS  
4 RAMEKINS

## Instructions

1. With an electric mixer, beat on slow, then medium speed the whipping cream. You will see it start to thicken and it will look like whipped cream after about 5 minutes. Keep beating the mixture at medium speed and add the sugar and spices.
2. As it is mixed, you will see the cloudy liquid (buttermilk) start to separate from the solid mass. The mass with continued mixing will start to turn yellowish. Once it reaches a buttercup colour, you can stop mixing.
3. It is very important that the solid mass - the butter - be rinsed in cold water and squeezed really well to remove any buttermilk left behind as this could cause your butter to become rancid.

### Notes:

- This will yield approximately a pound of butter. It will last for about 2 weeks in the fridge, or up to a year in a tightly sealed container in the freezer.
- You can switch out the sugar and spice, and instead use minced garlic and onion powder for a homemade garlic butter spread!

## Ingredients

- 1 liter of whipping cream (the higher the fat count, the bigger the yield)
- ½ cup brown sugar
- 1 teaspoon of cinnamon
- 1 teaspoon of nutmeg
- ¾ teaspoon of clove
- ¾ teaspoon of ginger