

Incredible Spreadable Butter

Save innocent fresh bread from hard butter destruction!

Ingredients:

1/2 cup salted butter (1 stick)
1/3 cup canola oil

***For best results, ingredients should be cold.**

Equipment:

Electric mixer (or whisk, really strong arm and a boatload of patience)

***For best results, chill mixer beater and bowl.**



Directions:

1. Add chilled butter to chilled mixer bowl.
2. Whip butter on high for several minutes until smooth and fluffed.
CAUTION: May produce flying butter globs.
3. Slowly stream in oil while mixer is on medium – medium-high.
4. Scrape down sides of mixer and whip several minutes more and appears very fluffy.
5. While fluffy, you will note that the consistency is slightly runny.
6. Scrape mixture into a container and allow to chill (overnight for best results).

Dig in! Whipping and adding canola oil to the butter produces more butter for your buck and a butter that is lower in saturated fat!