

Honey Cinnamon Compound Butter

SIDES

Ingredients

- 1 block Truly Grass Fed Unsalted Butter, room temperature
- 2 tbsp honey
- 1 tbsp cinnamon

Instructions

1. Place butter in large mixing bowl. Add honey and cinnamon.
2. Mix until ingredients are well combined.
3. Place mixed butter on a piece of parchment paper and wrap it by rolling to create a log shape. Fold edges to seal and label.
4. Place in refrigerator for at least 3 hours to solidify.
5. Compound butter can be stored in the refrigerator for one week. You can also freeze compound butter for two months.



Naturally Irish. Truly Delicious.