

Soft Butter Spread

A fluffy butter mixture that's easily spreadable

Yield:

2 cups

Ingredients:

1 cup (2 sticks) butter, at room temperature

1/2 cup canola oil

1/2 cup water, at room temperature

Instructions:

1. Using an electric mixer, blend butter on HI until fluffy.
2. Continue mixing, and slowly add oil. Continue mixing and slowly add water. Mixture will turn white and be very light and fluffy!
3. Chill until set. (See additional notes.)

Additional Notes:

*This mixture may be stored in the refrigerator or at room temperature. At room temperature, it is very soft and fluffy. From the fridge, it is still spreadable, and softens or melts quickly.

This spread is great for toast, bagels, bread, pancakes, or grilled cheese sandwiches. In fact, I thought the grilled cheese sandwiches were extra crispy when I used this spread instead of plain butter!

We have tried adding salt to this recipe, which makes it taste even better (I love salt) but can make the water separate

after being stored in the fridge a while.



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This recipe is from Tammy's Recipes.