

# FRESH BERRY COMPOUND BUTTER

F EASY

Last Modified: 05/20/2016

PREP: 10 Min  
COOK: N/A

COMPOUND BUTTER

GOOD WITH FRENCH TOAST, PANCAKES & WAFFLES

QUA	MEASURE	INGREDIENT	PROCESS
2	Sticks	Salted Butter	Room Temp
1/2	Cup	Blackberries	
AND / OR			
1/2	Cup	Raspberries	
AND / OR			
1/2	Cup	A Mixture Of Any Fresh Fruits U Like	

## PREPARATION

<b>FACTOID</b>	This is excellent melted over hot French Toast, Pancakes, Hoe Cakes, Muffins, etc.
<b>TOOLS</b>	1) Food Processor OR Blender 2) Pastry Scraper
<b>PREP</b>	Use 1/2 cup total Fruit
<b>1</b>	Place the room temperature Butter into a food processor & blend it until creamy. Add in your Fruit(s) of choice and pulse until they are mixed well with small chunks of Fruit throughout.
<b>2</b>	Spread the mixture on a sheet of waxed paper and fold the end over the top. Use a pastry scraper to tighten it into a Log shape and twist the ends to seal (See Picture). Refrigerate it until solidified for immediate use, or Freeze it for up to 3 months.
<b>SERVE</b>	Place a dollop of room temperature Butter over ANYTHING YOU LIKE!