



Quick Whipped Butters

By Erin Fletter

Prep Time / Cook Time / Serves 4 - 6

Fun-Da-Mentals Kitchen Skills

chop: to cut something into small, rough pieces using a blade.

knife skills: Bear Claw (growl), Pinch, Plank, and Bridge (look out for trolls).

measure: to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

stir: to mix together two or more ingredients with a spoon or spatula, usually in a circle pattern, or figure eight, or in whatever direction you like!

zest: to scrape off the outer colored part of a citrus fruit's rind (skin or peel) using a metal tool with small sharp blades, such as a zester, microplane, or the small holes of a grater (avoid the "pith," the white, spongy lining of the rind that can be bitter).

Equipment

- Cutting board + kid-safe knife
- Zester (or grater with small zesting plate/side)
- Measuring spoons
- Stand or handheld electric mixer (or food processor)

Ingredients

Quick Whipped Butters

- Sweet butter:
- 1/2 stick butter (or 1/4 C)
- suggested sweet add-ins!

- 1 tsp sugar/maple syrup/honey + or more to taste
- try one or more combos or make up your own:
 - brown sugar + cinnamon or pumpkin spice
 - orange zest + dried cranberries
 - cocoa powder + more sugar + peppermint extract or minced fresh mint
 - honey + vanilla extract
 - strawberries + orange zest
- Savory butter:
 - 1/2 stick butter (or 1/4 C)
 - suggested savory add-ins!
 - 1/4 tsp salt + more to taste
 - 1/8 tsp black pepper
 - try one or more combos or make up your own:
 - fresh chives + parsley + lemon zest
 - Parmesan cheese + fresh basil + fresh sweet corn
 - lemon + capers
 - chopped tomato + basil

Food Allergen Substitutions

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Instructions

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divide + zest + chop

Divide **1 stick of soft butter** in half. Choose your ingredients and divide them into "sweet" and "savory" categories. Then zest any citrus fruit you've chosen and chop any veggies, fruit, or herbs you've chosen.

measure + add + whip

To your sweet butter, add **1 teaspoon of sugar** and any other sweet additions you've chosen. To your savory butter, add **1/4 teaspoon of salt** or more to taste, **1/8 teaspoon of black pepper**, and any

savory additions you've chosen. Whip the butters separately until all ingredients are combined, then serve with warm Pancakes!