

## Jam Butter

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*Jam butter is awesome on pancakes, waffles or French toast using blueberry or raspberry syrup – depending on the flavor of jam butter. Also wonderful on toast, biscuits and English muffins.*



### **Ingredients:**

½ cup Butter (Use either salted or unsalted)  
1 heaping tablespoon Blueberry Strawberry Jam, Raspberry Pecan Jam or your favorite flavor of jam.

### **Directions:**

Set butter out at room temperature about 30 minutes to soften. Using electric mixer, whip the softened butter until light and fluffy. Stir in your favorite flavor of jam until well blended. Cover and place in refrigerator until hardened. Use a melon scoop to form butter balls for serving or use plastic wrap to shape into a log before refrigerating and then slice ovals to serve.