



Noreen's Kitchen

Better Than Butter Spread

Ingredients

2 sticks (1 cup) butter softened
1/4 cup coconut oil
1/4 cup olive oil or neutral vegetable oil

Step by Step Instructions

Whip butter in a large bowl, until light in color and somewhat fluffy.

Add coconut oil and olive oil and whip until fully emulsified.

This mixture is going to look somewhat loose and that is fine.

Place in an airtight container and refrigerate for at least 1 hour to allow the mixture to firm up.

Use as you would butter for toast or sandwiches. This should not be used in recipes as it will have an adverse effect on the final outcome of most baked goods.

If you prefer to leave out the coconut oil, you can. It may cause the spread to get too hard to easily butter your toast, but a few minutes out on the counter should remedy this.

Using all olive or vegetable oil will render this mixture perfect for spreading at any time right out of the refrigerator.

ENJOY!