

Raspberry Butter

This raspberry butter is a sweet reminder of how simple ingredients can create something beautiful. Made with real fruit and clean butter, it's a taste of grace — a touch of sweetness to brighten any morning.

Ingredients

- 1 cup fresh or frozen raspberries
 - 2 tablespoons honey
 - ½ cup unsalted butter, softened
 - ¼ teaspoon vanilla extract
 - Pinch of sea salt
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Instructions

1. **Mash the raspberries** in a small saucepan over medium heat until they start to break down and release their juices.
 2. **Stir in honey or maple syrup**, and simmer for 2–3 minutes until slightly thickened. Remove from heat and let cool completely.
 3. **In a mixing bowl**, whip the softened butter until fluffy.
 4. **Add the cooled raspberry mixture**, vanilla (if using), and sea salt. Beat until smooth and creamy.
 5. **Spoon into a glass jar** and refrigerate. It will firm up as it chills.
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Tips

- Use grass-fed butter for a richer, more nutrient-dense spread.
- For a smoother butter, strain the raspberry mixture before combining to remove seeds.
- Keep in the fridge for up to 1 week — or freeze for longer storage.