



Magical Butter Melts

Full of flavor butter pats in cookie cutter shapes to create “chef-up” flavors

Ingredients:

1 to 2 cups homemade butter

Add-ons we used – add amounts to taste:

Grated orange peels and minced chives; Chili crisp; Honey and cinnamon
Turmeric & minced candied ginger; Peach flavored liquor; Strawberry jam
Apricot preserves; Za’atar Blend seasoning; Lavender; Colored sugars
Sanding sugars; Dessert decorative toppings

Before Starting:

Chill the butter slightly for easier handling. It should be soft enough to press into a mold or shape.

Select the cookie cutters or molds you want to use.

Use small bowls for mixing each flavor and a small spoon.

Select the spices, edible flowers, herbs, syrups, honey, citrus peels, seasonings, sauces

Directions:

- Place about 2 Tablespoons butter in a small bowl; add the desired add-on or combination of two add-ons; mix to combine.
- Line the inside of a selected small cookie cutter or mold with plastic wrap, leaving the edges over the cutter so you can grab them later.
- With a small spoon, fill the inside of the cookie cutter, lightly pressing into the shape. Place on a small plate and chill in the refrigerator. It will probably take about 15 to 20 minutes to become firm.
- Make the remaining shapes using different flavors and shapes.
- To unmold, simply lift the plastic wrap from the mold carefully; remove and discard the plastic wrap; place the flavor shaped butters on a plate in the refrigerator to chill completely. Cover with plastic wrap or place in an airtight container and return to the refrigerator. They will freeze and keep for several months.
- Serving Suggestion: Serve with your favorite fresh breads, pancakes, biscuits, or top a delicious steak, meat, or vegetable main dish. It adds a special added flavor to the dish and gives it a fancy flair.

For a Butter Roll: Use ½ cup softened butter; add flavorings to taste. Stir to combine. Form butter into a log shape; wrap tightly in plastic wrap. Refrigerate until ready to use. Slice off 1/4-inch-thick pieces of flavored butter to use with your meals.

Cook's Note: This simple kitchen activity offers a perfect opportunity to let family or friends have a “hands-on” food chemistry experience in your kitchen. Let the kids make predictions about what will happen; changes they see; how long it takes; what causes the changes; how to change the butters, what to do with the finished butter shapes, or what to do with the buttermilk. Learning is so much fun and kids will love it.

About the Recipe: Flavored butter, also known as compound butter to chefs, usually is served in five-star restaurants. It is simply just butter mixed with herbs, spices, or other flavoring. Kids and even “young-at-heart” adults enjoy seeing heavy cream magically turn into what is usually only found in supermarkets. Just press into plastic lined cookie cutters or molds, chill to firm, remove the shapes, and enjoy with delicious foods like warm toast, yummy pancakes, sizzling grilled meats or other favorite foods. It's a fun savory or sweet activity that lets everyone become creative.