

## Festive Cranberry Butter with Honey and Orange

Looking for a way to instantly upgrade your bread, biscuits, or breakfast spread? This



CRANBERRY HONEY BUTTER

You Will Need

1 cup butter, softened  
1/3 cup finely chopped dried cranberries  
1/4 cup honey  
...

**TIME**  
**5 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

1 cup unsalted butter, softened  
1/3 cup finely chopped dried cranberries  
... cup honey

2 tsp grated orange zest

1/8 tsp kosher salt

Swaps and Notes:

Butter: Use salted butter and skip the kosher salt if preferred.

Cranberries: Dried cherries or apricots make fun alternatives.

Citrus: Lemon zest adds a brighter bite in place of orange.

Add-ins: Try a pinch of cinnamon or ginger for warm spice flavor.

Step-by-Step Directions:

Step 1: Prep the Ingredients:

Soften the butter until spreadable but not melted.

Finely chop the dried cranberries for even distribution.

Grate fresh orange zest using a microplane or fine grater.

Step 2: Mix the Butter:

In a mixing bowl, combine butter, honey, cranberries, orange zest, and salt.

Beat with a hand mixer or stir vigorously by hand until smooth and fluffy.

Step 3: Store and Serve:

Transfer to a serving dish or airtight container.

Serve immediately or refrigerate until needed.

Let sit at room temperature for 15 minutes before spreading if chilled.

Tips for Success:

Soften the butter-too cold and it won't whip; too soft and it may lose texture.

Use high-quality honey for the best flavor payoff.

Double the batch and freeze extras in small jars or silicone molds.

Make it ahead! The flavor improves after a few hours in the fridge.

Serving Suggestions & Pairings:

Warm dinner rolls, cornbread, muffins, pancakes, or toast

Holiday brunch spreads or charcuterie boards

Pair it with Pumpkin Spice Muffins or Caramel Apple Pie Cookies

Include it in a seasonal gift basket with Coconut Macaroons or Old School No-Bake Cookies

Storage and Gift Ideas:

Store in an airtight container in the fridge for up to 1 week.

Freeze for up to 3 months-great for prepping holiday batches.

## DIRECTIONS

1. Step 1: Prep the Ingredients: Soften the butter until spreadable but not melted.
2. Finely chop the dried cranberries for even distribution.
3. Grate fresh orange zest using a microplane or fine grater.
4. Step 2: Mix the Butter: In a mixing bowl, combine butter, honey, cranberries, orange zest, and salt.
5. Beat with a hand mixer or stir vigorously by hand until smooth and fluffy.
6. Step 3: Store and Serve: Transfer to a serving dish or airtight container.
7. Serve immediately or refrigerate until needed.
8. Let sit at room temperature for 15 minutes before spreading if chilled.
9. Tips for Success: Soften the butter-too cold and it won't whip; too soft and it may lose texture.
10. Use high-quality honey for the best flavor payoff.
11. Double the batch and freeze extras in small jars or silicone molds.
12. Make it ahead! The flavor improves after a few hours in the fridge.
13. Serving Suggestions & Pairings: Use this Cranberry Honey Butter to elevate:
14. Warm dinner rolls, cornbread, muffins, pancakes, or toast
15. Holiday brunch spreads or charcuterie boards
16. Pair it with : Pumpkin Spice Muffins or Caramel Apple Pie Cookies
17. Include it in a seasonal gift basket with : Coconut Macaroons or Old School No-Bake Cookies

18. Storage and Gift Ideas: Store in an airtight container in the fridge for up to 1 week.
19. Freeze for up to 3 months-great for prepping holiday batches.
20. Spoon into mini jars, wrap with ribbon, and gift with fresh scones or bread.
21. More Recipes You Will Love: Sweet, easy, and ready to impress? You'll love these:
22. Caramel : Apple Pie Cookies
23. Old : School No-Bake Cookies
24. Pumpkin : Delight Dessert
25. Easy : Pumpkin Spice Muffins

## SWAPS & NOTES

Butter : Use salted butter and skip the kosher salt if preferred.

Cranberries : Dried cherries or apricots make fun alternatives.

Citrus : Lemon zest adds a brighter bite in place of orange.

Add-ins : Try a pinch of cinnamon or ginger for warm spice flavor.

## TIPS FOR SUCCESS

Soften the butter -too cold and it won't whip; too soft and it may lose texture.

Use high-quality honey for the best flavor payoff.

Double the batch and freeze extras in small jars or silicone molds.

The flavor improves after a few hours in the fridge.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/festive-cranberry-butter-with-honey-and-orange/>