

Easy Blueberry Butter with Honey and Lemon

Looking for a new way to use up fresh or frozen blueberries? Enter



TIME
7 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

4 cups fresh or frozen blueberries

$\frac{1}{2}$ cup honey or maple syrup (adjust to taste)

1 tbsp lemon juice

$\frac{1}{2}$ tsp ground cinnamon

... tsp ground nutmeg (optional)

Pinch of salt

Step-by-Step Directions:

1. Cook the Blueberries:

2. Blend Until Smooth:

3. Add Flavor:

4. Simmer Low & Slow:

5. Cool & Store:

Tips for Success:

Extra smooth? Strain the mixture through a fine mesh sieve before the final simmer.

Taste test: Adjust sweetness to your liking based on your berries.

Use low heat to avoid scorching the sugars-slow and steady wins the flavor race.

Double batch: Make more and freeze some for later!

Serving Suggestions & Pairings:

Slather on toast or English muffins

Stir into yogurt or oatmeal

Swirl into cheesecake batter

Use as a filling for thumbprint cookies or cupcakes

Drizzle over pancakes or 3-ingredient egg wraps

Storage & Shelf Life:

Refrigerator: Up to 2 weeks in an airtight

container

Freezer: Store in freezer-safe jars up to 3 months

Thawing tip: Thaw overnight in the fridge, and stir before using

More Recipes You'll Love:

Blueberry Lemonade - fresh, cool, and fruity

3-Ingredient Egg Wrap - your new breakfast BFF

Cake Mix Cookies - easy, sweet, and ready fast

No-Bake Monster Cookie Energy Balls - perfect for snacking

Edible Cookie Dough - no oven, just indulgence

Final Thoughts:

DIRECTIONS

1. **Cook the Blueberries:** Add blueberries to a saucepan over medium heat. Cook for 5-7 minutes, stirring frequently, until they burst and release juices.
2. **Blend Until Smooth:** Use an immersion blender to purée the mixture directly in the pot. If using a regular blender, blend in batches and return to the pan.
3. **Add Flavor:** Stir in honey or maple syrup, lemon juice, cinnamon, nutmeg, and salt.
4. **Simmer Low & Slow:** Simmer uncovered over low heat for 30-40 minutes, stirring occasionally. It should thicken to a smooth, buttery consistency.
5. **Cool & Store:** Let cool, then transfer to jars or containers. Store in the refrigerator for up to 2 weeks.
6. **Tips for Success:** Extra smooth? Strain the mixture through a fine mesh sieve before the final simmer.
7. **Taste test:** Adjust sweetness to your liking based on your berries.
8. **Use low heat to avoid scorching the sugars-slow and steady wins the flavor race.**
9. **Double batch:** Make more and freeze some for later!
10. **Serving Suggestions & Pairings:** Here's how to enjoy your blueberry butter:
 11. Slather on toast or : English muffins
 12. Stir into yogurt or oatmeal
 13. Swirl into cheesecake batter
 14. Use as a filling for thumbprint cookies or cupcakes
 15. Drizzle over pancakes or 3-ingredient egg wraps
 16. Serve with a side of blueberry lemonade for full berry bliss.
17. **Storage & Shelf Life:** Refrigerator: Up to 2 weeks in an airtight container

18. Freezer: Store in freezer-safe jars up to 3 months
19. Thawing tip: Thaw overnight in the fridge, and stir before using
20. More Recipes You'll Love: If you're into easy spreads and no-fuss treats, check these out:
21. Blueberry : Lemonade - fresh, cool, and fruity
22. 3-Ingredient Egg Wrap - your new breakfast BFF
23. Cake : Mix Cookies - easy, sweet, and ready fast
24. No-Bake : Monster Cookie Energy Balls - perfect for snacking
25. Edible : Cookie Dough - no oven, just indulgence

TIPS FOR SUCCESS

Strain the mixture through a fine mesh sieve before the final simmer.

Taste test : Adjust sweetness to your liking based on your berries.

Use low heat to avoid scorching the sugars-slow and steady wins the flavor race.

Double batch : Make more and freeze some for later!

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

Original recipe: <https://chefmaniac.com/easy-blueberry-butter-with-honey-and-lemon/>