

Homemade Blueberry Butter - A Sweet Spread for Breakfast Bliss

can be used-just thaw and drain first.



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10 min

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INGREDIENTS

- 1 cup fresh blueberries
- 1/4 cup honey
- 1/2 cup unsalted butter, softened
- 1 teaspoon lemon juice

Substitutions & Notes:

Frozen blueberries can be used-just thaw and drain first.

Maple syrup works in place of honey for a deeper flavor.

Add a pinch of cinnamon or nutmeg for a spiced version.

For a dairy-free option, use vegan butter.

Step-by-Step Instructions:

Simmer the FruitIn a small saucepan over medium heat, combine the blueberries and honey. Stir occasionally as the berries start to burst and release their juices-this takes about 8-10 minutes.

Cool It DownRemove from heat and let the mixture rest for 5-10 minutes. This prevents the butter from melting when you mix it in.

Mash or BlendFor a rustic texture, mash the berries with a fork. For silky-smooth blueberry butter, use an immersion blender or regular blender.

Mix with ButterIn a bowl, stir together the blueberry mixture, softened butter, and lemon juice. Mix until fully incorporated and luxuriously creamy.

Chill and SetSpoon the butter into a clean jar or airtight container. Let it firm up in the fridge for 24-36 hours before using.

Tips for Success:

Don't skip the lemon juice-it enhances the blueberry flavor and cuts through the richness of the butter.

Make sure your butter is softened, not melted, for the smoothest blend.

Store your blueberry butter in the fridge for up to 2 weeks, or freeze it for up to 3 months.

Serving Suggestions:

Toast or English muffins

Pancakes, waffles, or scones

Warm banana bread (try it with this chocolate chip banana bread)

Cornbread or biscuits

As a topping for vanilla ice cream or Greek yogurt

Storage & Leftovers:

Refrigerator: Store in a sealed container for up to 2 weeks.

Freezer: Portion into small jars or silicone molds and freeze for up to 3 months. Thaw in the fridge overnight before use.

More Recipes You'll Love:

These Rainbow Sprinkle Cookies

Chocolate Chip Banana Bread

These Caramel Apple Nachos

Chocolate Chip Cookie Bites

Easy Ice Cream Sandwich Cake

Final Thoughts:

DIRECTIONS

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2. Cool : It DownRemove from heat and let the mixture rest for 5-10 minutes. This prevents the butter from melting when you mix it in.
3. Mash or : BlendFor a rustic texture, mash the berries with a fork. For silky-smooth blueberry butter, use an immersion blender or regular blender.
4. Mix with : ButterIn a bowl, stir together the blueberry mixture, softened butter, and lemon juice. Mix until fully incorporated and luxuriously creamy.
5. Chill and : SetSpoon the butter into a clean jar or airtight container. Let it firm up in the fridge for 24-36 hours before using.
6. Tips for Success: Don't skip the lemon juice-it enhances the blueberry flavor and cuts through the richness of the butter.
7. Make sure your butter is softened, not melted, for the smoothest blend.
8. Store your blueberry butter in the fridge for up to 2 weeks, or freeze it for up to 3 months.
9. Serving Suggestions: This sweet butter is incredibly versatile. Try it on:
10. Toast or : English muffins
11. Pancakes, waffles, or scones
12. Warm banana bread (try it with this chocolate chip banana bread)
13. Cornbread or biscuits

14. As a topping for vanilla ice cream or : Greek yogurt
15. Feeling inspired? Pair it with a fun dessert like these chocolate chip cookie bites or a slice of easy ice cream sandwich cake.
16. Storage & Leftovers: Refrigerator: Store in a sealed container for up to 2 weeks.
17. Freezer: Portion into small jars or silicone molds and freeze for up to 3 months. Thaw in the fridge overnight before use.
18. Pro tip: This makes a great edible gift-just pop it in a small mason jar and tie with a ribbon.
19. More Recipes You'll Love: Here are a few more delightful bites to enjoy with your blueberry butter or alongside it:
 20. These : Rainbow Sprinkle Cookies
 21. Chocolate : Chip Banana Bread
 22. These : Caramel Apple Nachos
 23. Chocolate : Chip Cookie Bites
 24. Easy : Ice Cream Sandwich Cake
25. Final Thoughts: Blueberry butter is the kind of recipe that makes breakfast feel like a celebration. Whether you slather it on something warm or sneak a spoonful straight from the jar (guilty!), it's guaranteed to become a new favorite. Try it once and you'll never look at a plain piece of toast the same way again.

SWAPS & NOTES

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TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/homemade-blueberry-butter-a-sweet-spread-for-breakfast-bliss/>