

Cranberry Honey Butter - A Sweet and Tart Spread for Any Occasion

Here's what you'll need to create this vibrant and flavorful Cranberry Honey Butter:



TIME
5-7 min

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INGREDIENTS

1 cup (2 sticks) unsalted butter, softened to room temperature
1/2 cup fresh or frozen cranberries
1/4 cup honey (good quality, light-colored honey recommended)
2 tablespoons powdered sugar (optional, for extra sweetness and smoothness)
1/2 teaspoon vanilla extract
Pinch of salt

DIRECTIONS

1. Let's get this delicious : Cranberry Honey Butter prepared!
2. Prepare : Cranberry Mixture: In a small saucepan, combine the fresh or frozen cranberries, 1/4 cup honey, and 2 tablespoons of water (if using fresh cranberries, you might need a splash more water to help them cook down). Bring to a simmer over medium-low heat, stirring occasionally. Cook for 5-7 minutes, or until the cranberries burst and soften, and the mixture thickens slightly.
3. Cool : Cranberry Mixture: Remove the saucepan from heat. Mash the cranberries lightly with a fork or the back of a spoon (or blend briefly with an immersion blender for a smoother puree). Stir in the vanilla extract and a pinch of salt. Let the cranberry mixture cool completely to room temperature. This is crucial; if it's warm, it will melt your butter.
4. Cream : Butter: In a medium mixing bowl, add the softened unsalted butter. Beat with an electric mixer on medium speed until creamy and light, about 2 minutes.
5. Combine: Add the completely cooled cranberry mixture and the optional powdered sugar to the creamed butter. Beat on medium-low speed until well combined and fluffy. Scrape down the sides of the bowl as needed. The butter should be smooth and evenly pink, with small cranberry pieces.
6. Serve or : Chill: Transfer the Cranberry Honey Butter to a serving dish or small jars. Serve immediately at room temperature (it will be soft and spreadable), or cover and refrigerate for at least 30 minutes to allow it to firm up slightly.

SWAPS & NOTES

Butter: Using unsalted butter is recommended so you can control the salt content.

Ensure it's truly softened to room temperature for easy blending without lumps.

Cranberries: You can use either fresh or frozen cranberries.

If using fresh, make sure they are washed.

TIPS FOR SUCCESS

Cool Cranberries Completely: This is the most important tip!

Adding warm cranberry mixture to butter will melt it and ruin the texture.

Softened Butter: Ensure your butter is at true room temperature for easy blending and a smooth, creamy result.

Adjust Sweetness: Cranberries vary in tartness.

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