

Homemade Cinnamon Honey Butter - Creamy, Sweet & Ready in 5 Minutes

Cinnamon Honey Butter - Sweet, Creamy, and Completely Irresistible



TIME
2 min

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INGREDIENTS

1 cup unsalted butter (softened to room temperature)
... cup honey
... cup powdered sugar
1 teaspoon ground cinnamon
‰ teaspoon vanilla extract (optional)
Pinch of salt (if using unsalted butter)

DIRECTIONS

- 1. Soften the Butter:** Make sure your butter is fully softened at room temperature. This ensures a smooth, creamy texture.
- 2. Whip the Butter:** In a mixing bowl, beat the butter with a hand mixer (or stand mixer) for 1-2 minutes until light and fluffy.
- 3. Add Sweeteners and Spice:** Mix in honey, powdered sugar, cinnamon, vanilla extract, and salt.
- 4. Beat Until Smooth:** Continue whipping for another 1-2 minutes until everything is fully combined and airy.
- 5. Serve or Store:** Transfer to a serving dish or airtight container. Serve immediately or refrigerate.

SWAPS & NOTES

Darker flavor: Use dark honey for a richer taste.

Maple twist: Swap honey for pure maple syrup.

Extra spice: Add a pinch of nutmeg or pumpkin spice.

Lighter texture: Whip longer for ultra-fluffy butter.

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Original recipe: <https://chefmaniac.com/homemade-cinnamon-honey-butter-creamy-sweet-ready-in-5-minutes/>