

# Raspberry Butter

*Tahoegirl*  
*AllRecipes.com*

**Yield: 1 cup**

*1/2 cup unsalted butter*  
*1/4 cup red raspberry*  
*preserves*  
*1/4 cup raw raspberries*  
*1 tablespoon powdered*  
*sugar*

In a bowl, beat the butter, raspberry preserves, raspberries and confectioner's sugar until well combined.

On a sheet of plastic wrap, form the butter into a roll. Wrap tightly in the wrap.

Chill until firm, about one hour.

Cut into coins to serve.

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Per Serving (excluding unknown items): 842 Calories; 92g Fat (96.1% calories from fat); 1g Protein; 8g Carbohydrate; 0g Dietary Fiber; 248mg Cholesterol; 13mg Sodium. Exchanges: 18 1/2 Fat; 1/2 Other Carbohydrates.