

Strawberry Butter

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AllRecipes.com

Yield: 8 tablespoons

1/2 cup salted butter
2 tablespoons powdered
sugar
1 tablespoon Strawberry
preserves

In a small bowl, beat together the butter, sugar and preserves until creamy.

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

Chill until firm.

Cut into coins to serve.

Per Serving (excluding unknown items): 107 Calories; trace Fat (0.4% calories from fat); trace Protein; 28g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 8mg Sodium. Exchanges: 2 Other Carbohydrates.