

# Yummy Brandy Butter

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AllRecipes.com

**Yield: 1/2 cup**

*1/2 cup salted butter*  
*1/2 cup superfine sugar*  
*1/4 cup brown sugar*  
*4 tablespoons brandy (100 proof)*

In a medium bowl, beat the butter until it is really soft and light. Gradually blend in the sugar and brown sugar. Then add the brandy. Spoon into a ramekin or small dish. Rough up the top.

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.

(May be refrigerated for up to two weeks.)

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Per Serving (excluding unknown items): 136 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 35g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 14mg Sodium. Exchanges: 2 1/2 Other Carbohydrates.