



# Spiced Brandy Butter

Serves 6 EASY



## Ingredients

- 225 g (8 oz) unsalted butter
- 225 g (8 oz) caster sugar
- 1 tsp Cinnamon Ground
- 3-4 tbs brandy

## Method

### STEP 1

Cream the butter and sugar together until the mixture is pale yellow. Add the Cinnamon and brandy and blend thoroughly.

### STEP 2

Chill the brandy butter in the refrigerator and serve with mince pies or Christmas pudding.

### STEP 3

Brandy butter may be frozen for 4 months. Thaw in the refrigerator.