



Raspberry Butter



½ c butter, softened to room temperature

½ c powdered sugar

¼ c raspberries

Whip butter until fluffy. Beat in powdered sugar until smooth. On low mixer speed, blend in raspberries for only a few seconds, just until berries start to break apart. Roll butter in log shape in long sheet of plastic wrap followed by long sheet of tin foil. Twist ends tight (like a Tootsie Roll) to pack butter. Refrigerate until firm. Slice and serve on pancakes, French toast, waffles, crepes, rolls, bread, etc.