

Brown Sugar-Cinnamon Butter

*Shorecook
AllRecipes.com*

Servings: 12

*1/2 cup butter
1/4 cup brown sugar
1/4 teaspoon ground
cinnamon*

Preparation Time: 10 minutes

In a bowl, beat the butter, brown sugar and cinnamon with an electric mixer until creamy and smooth.

Place a large piece of plastic wrap on your work surface. Scoop the butter mixture out into the center of the plastic wrap. Fold the bottom edge over the mixture and roll into a log, twisting the ends to seal.

Chill until firm to the touch, about two hours in the refrigerator or one hour in the freezer.

Slice into coins to serve.

Per Serving (excluding unknown items): 79 Calories; 8g Fat (84.9% calories from fat); trace Protein; 3g Carbohydrate; trace Dietary Fiber; 21mg Cholesterol; 79mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Fat; 0 Other Carbohydrates.