

# **Cinnamon Honey Butter- Gifts in a Jar**



## Ingredients

r cup butter softened
2 tsp cinnamon
3 half and half
1 cup honey
1 cup powdered sugar

### **Equipment**

bowl whisk

	blender	
	spatula	
	pastry bag	
Dir	rections	
	Combine all ingredients in bowl. Using whisk attachment on mixer blend until smooth and creamy, scraping down sides of bowl as needed. Use rubber spatula to pour mixture in to a large pastry bag (or Ziploc® bag), cut off tip and squeeze into half pint jars. (tip: place bag in tall glass for support, or have someone hold the bag while you pour) Keep refrigerated.	
	Serve room temperature.	
Nutrition Facts		
	PROTEIN <b>0.4%</b> FAT <b>50.51%</b> CARBS <b>49.09%</b>	

#### **Properties**

Glycemic Index:3.58, Glycemic Load:4.86, Inflammation Score:-1, Nutrition Score:0.50130434941662%

#### **Nutrients** (% of daily need)

Calories: 104.72kcal (5.24%), Fat: 6.15g (9.46%), Saturated Fat: 3.9g (24.36%), Carbohydrates: 13.45g (4.48%), Net Carbohydrates: 13.34g (4.85%), Sugar: 13.2g (14.67%), Cholesterol: 16.3mg (5.43%), Sodium: 49.26mg (2.14%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 0.11g (0.22%), Vitamin A: 189.96IU (3.8%), Manganese: 0.04mg (1.97%), Vitamin E: 0.18mg (1.2%)