

## Cinnamon Honey Butter

- 1/2 cup butter, softened
- 1/2 cup confectioners' sugar
- 1/2 cup honey
- 1 teaspoon ground cinnamon

1. In a medium bowl, combine butter, confectioners' sugar honey and cinnamon. Beat until light and fluffy.
2. I cut this recipe in half and took another reviewer's suggestion and used pumpkin pie spice instead of ground cinnamon. I spread this over homemade "freezer" waffles. Holy frijoles, is this GOOD...
3. Excellent! I took a honey butter recipe from this site that was 1/2c butter to 1/3c honey. I used what was leftover from the other night and therefore, only added 1/3c confectioner's sugar and 1/2 tsp cinnamon. OHHHHH GOOD!!! I served this with popovers this evening and when those were gone, I still had the craving for this and made some toast. This is awesome!! I can't decide which I like better...honey butter OR honey butter WITH cinnamon (and sugar). Both delicious and melt in your mouth!

Wonderful recipe! I cut it in half to give it a try and am glad I did - but instead of using the full amount of confectioners' sugar I used only 2 Tbsp. I also added a splash of vanilla. This was great on cinnamon raisin bagels but I can definitely see many uses for this!