

Foodnity Recipes

Rhubarb Butter – Simple Spread for Toast

10 min Prep time	**12 min** Cook time	**22 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup rhubarb stalks, trimmed and cut into ½-inch pieces
- [ ] ½ cup unsalted butter, softened
- [ ] ¼ cup granulated sugar
- [ ] ½ tsp vanilla extract
- [ ] 1 tsp lemon zest
- [ ] Pinch of sea salt

Instructions

1. In a small saucepan, combine rhubarb and sugar; cook over medium heat, stirring, until the rhubarb softens and releases its juices, about 8 minutes.
2. Remove from heat and let the mixture cool slightly so it doesn’t melt the butter.
3. In a mixing bowl, beat the softened butter until fluffy, then fold in the cooled rhubarb mixture, vanilla, lemon zest, and a pinch of salt until fully incorporated.
4. Transfer the butter to a clean jar, smooth the top, and refrigerate for at least 30 minutes before spreading.

Nutrition per serving

210 kcal	2 g	22 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a smoother spread, purée the cooked rhubarb before mixing with butter.
- Adjust sugar to taste; some rhubarb varieties are naturally sweeter.
- For a decorative touch, swirl a tiny amount of honey on top before serving.