

Foodnity Recipes

Rhubarb Butter – Sweet Spring Spread

10 min Prep time	**15 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup rhubarb stalks, trimmed and sliced
- [ ] 1/2 cup unsalted butter, softened
- [ ] 3 tbsp granulated sugar
- [ ] 1 tsp lemon zest
- [ ] 1/2 tsp vanilla extract
- [ ] Pinch of sea salt

Optional Add-ins

- [ ] 1 tbsp honey for extra smoothness
- [ ] A dash of ground ginger for warmth

Instructions

1. In a small saucepan, combine sliced rhubarb with sugar and a splash of water; simmer over medium heat until the rhubarb softens and the mixture becomes glossy, about 5-7 minutes.
2. Remove from heat and let the rhubarb-sugar mixture cool slightly, then transfer to a food processor.
3. Add the softened butter, lemon zest, vanilla, and salt to the processor; blend until the mixture is completely smooth and airy, about 1-2 minutes.
4. Taste and adjust sweetness if needed; then spoon the butter into a clean jar, smooth the top, and refrigerate for at least 30 minutes to set.
5. Serve the chilled rhubarb butter on warm toast, freshly baked scones, or warm biscuits; let it sit a few minutes to soften for easy spreading.

Nutrition per serving

220 kcal	2 g	12 g	16 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the butter seems too thick after chilling, let it sit at room temperature for 5-10 minutes before serving.
- Use a hand-held whisk if you don’t have a food processor; the goal is a silky, uniform texture.
- For a richer flavor, add a touch of orange zest along with the lemon.