

**Honey Butter Ambrosia**  
**HABA dinner – January 23, 2016**

Ingredients:

1 Cup sugar  
1 Cup heavy whipping cream  
1 Cup honey  
3 Sticks butter (3/4 lb.), softened  
1 tsp vanilla

Instructions:

1. In a sauce pan, combine sugar, cream, and honey. Heat on medium high heat and stir until it comes to a boil. Boil for 1 minute.
2. Put the softened butter in a blender or food processor (I cut mine into chunks first) and pour the hot mixture over the butter. Blend on medium speed until mixed well.
3. Add vanilla and blend again.
4. Pour mixture into a container, cover, and let cool in the refrigerator. Keep refrigerated.
5. Serve on warm bread, toast, oatmeal, pancakes – let your imagination run wild.