

Chai Butter

Chia Butter: a delicious spread that's perfect on banana bread, toast or as a baking substitute. Get your taste buds hooked!

Prep Time: 5 minutes

Making Time: 15 minutes

Ingredients:

1. 600 ml thickened cream
2. 6 table spoons chia powder mix with a little water to make a paste

Instructions:

1. Beat the cream in a mixer, starting slow for 2 minutes, then medium for 2 minutes, and high until the butter separates from the milk.
2. Remove the butter and press until all the milk is removed.
3. Add the chia paste.
4. Put the butter back in the mixer and add the chia paste.
5. Beat until creamy.

Serve: with banana bread (check out Grandmere FaFa's website)

Bon Appétit!