

## Flower-Petal Butter

Easter Sunday Country Style | March 2008



*Purchase great bread at your local bakery and make it even more special with this pretty petal spread. Be sure to use edible flowers from the produce aisle, such as pansies, marigolds, or violets, or home-grown edible flowers without pesticides.*

PREP: 10 MINUTES CHILL: 2 HOURS

**1/2 CUP BUTTER, SOFTENED**  
**2 TSP. FINELY SHREDDED TANGERINE OR ORANGE PEEL**  
**1-2 TBSP. EDIBLE FLOWER PETALS, SNIPPED IF LARGE**  
**TOASTED ARTISANAL BREAD SLICES**  
**DESIRED JELLY OR JAM**

In a medium bowl stir together the butter and tangerine peel just until combined. On a piece of waxed paper or plastic wrap, shape the butter mixture into a 4-inch-long log. Roll in flower petals to lightly coat. Wrap log in the waxed paper or plastic wrap and chill for 2 to 3 hours or freeze for 1 hour or until firm. Serve with bread slices and desired jelly or jam. Wrap any remaining butter and store in the refrigerator for up to 2 days. Makes 1/2 cup (24 one-teaspoon servings).

Per serving: 34 cal., 4 g fat (2 g sat. fat), 10 mg chol., 27 mg sodium, 0 g carbo., 0 g fiber, 0 g pro.