

# Honey Butter Ambrosia

*Adapted from Anonymous Pin*

## Ingredients

1 cup sugar

1 cup heavy cream

1 cup honey

3 sticks butter (or 3/4 lb), softened

1 tsp vanilla (*this was a last minute addition...so it's not in the picture*)

## Instructions

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.

Put the softened butter in a **blender** or **food processor**, and pour the hot mixture over the butter. Blend on medium speed until mixed well. Add vanilla, and blend again.

Pour mixture into a container, cover and let cool in the refrigerator. Keep refrigerated.

Serve on warm bread, toast, oatmeal, pancakes....my imagination is running wild!

Or, like the original pinner said (bless her heart) “just warm it up and get a straw!”