Brandy Butter



An oldie but a goodie. Makes 350g of brandy butter.

Ingredients

- 250g Black & Gold unsalted butter, softened
- a pinch of salt
- 100g icing sugar
- 1 tsp vanilla paste
- $\frac{1}{4}$ cup brandy

Method:

- 1. In a large bowl, add the butter, salt and whisk until light and fluffy.
- 2. Continue whisking and add the vanilla, then icing sugar a little at a time.
- 3. When the sugar is incorporated, add the brandy a tablespoon at a time and keep whisking until butter is pale yellow.
- 4. Scrape the butter into your desired container and refrigerate for at least an hour before serving.