COPYCAT TEXAS ROADHOUSE BUTTER



One thing we know is on the menu for Thanksgiving is delicious hot rolls. Whether you use frozen dough, homemade, or store bought, there's no better addition to your holiday table.

This year, Gabi suggests surprising your guests with a Texas Roadhouse Butter that's sure to be a hit on your rolls or even your baked sweet potato casserole. "Ash, Pae and I love this butter on a baked sweet potato, but everyone loves it on a hot soft roll!"

Recipe:

COPYCAT TEXAS ROADHOUSE BUTTER

From the Kitchen of Gabi Strickland Walker

INGREDIENTS

1 ½ sticks of salted butter, softened

¼ C confectioners powdered sugar

1 ½ T honey

1 t cinnamon

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DIRECTIONS

PREPTIME APPROX. 5-10 MIN

STEP 1 *Using an electric mixer, blend butter, cinnamon, powdered sugar, and honey in a large bowl. Mix until well combined.*

STEP 2 *Spoon mixture into an air tight container or you can also choose to spoon it onto plastic wrap and roll into a log. Twist ends to seal and store in the refrigerator.*

STEP 3 *Serve at room temperature so it will spread easily. Gabi likes to make hers a day or so in advance and let it refrigerate to harden, and then set it back out to become soft before dinner.*

NOTE: *It also freezes well. To soften the butter, let the room do the work for you. Just set it out during meal preparation to let it soften at room temperature. Do NOT use a microwave--it will liquify it.*