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Maple Walnut Cinnamon Butter

Inspired by Deloris Smith's recipe for Maple Cinnamon Butter in the cookbook "Hoosier Maple Recipes", I created this butter full of Indiana Pure Maple Syrup and packed with walnuts. It's great on any bread or muffin and is delicious on mashed sweet potatoes.*

1/2 cup unsalted butter, left in a bowl on the counter overnight to soften
1/2 cup powdered sugar
1 teaspoon cinnamon (or more to taste)
1/4 cup Indiana Pure Maple Syrup
1/2 cup finely chopped walnuts

In a medium bowl, combine the butter, sugar, and cinnamon with a fork until well blended.

Add the maple syrup--a little at a time--and incorporate it into the butter.

Add the walnuts and, using a rubber spatula, combine.

Pack in a small ramekin or bowl and refrigerate.

Makes about 1 cup.

Victoria Wessler

For more seasonal recipes and information about Indiana local food, visit www.goinglocal-info.com .

The "Hoosier Maple Recipes" cookbook is available from Florence Williams, a member of the Indiana Maple Syrup Association's Board of Directors. To get a copy, send a check for \$7.00 (made out to the Indiana Maple Syrup Association) to her at: Indiana Maple Syrup Association, 1152 West Egg Farm Road, Rockville, Indiana 47872.