



Plant-based butter does not taste or perform like butter made from dairy milk. You may enjoy the taste better.

Blending plant-based milk, vegetable oils, nuts, or seeds with flavoring will create a creamy butter-like texture. Adding a plant-based emulsifying agent such as Lecithin (derived from soybeans) will prevent oil and liquids from separating.

PLANT-BASED BUTTER

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With Lecithin emulsifier

1-1/2 cups/375 ml coconut oil
1/2 cup/ 125 ml Milk (Soy milk, almond milk, cashew milk, or cream)
1/4 cup/ 60 ml Oil (canola, grassed, or light olive oil)
1/2 tsp salt or omit for unsalted butter
2 tsp liquid lecithin*

Pulse to combine all of the ingredients in a blender bowl. Do not over-mix. Pour mixture into silicone or wax-paper lined storage container. Refrigerate until desired hardness. Store in an airtight container for up to 3-4 weeks in the refrigerator.

HARD BUTTER

Increase coconut oil to 2 1/2 cups/625 ml
Great for slapping on bread and baked goods

WHIPPED BUTTER

Add an extra tbsp of the canola oil to the finished butter. Process at high speed to incorporate air.

CULTURED BUTTER

Substitute non-dairy milk with 1/2 cup unflavored non-dairy yogurt.
OR add 1 tsp apple cider vinegar or lemon juice to the plant-based milk