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

¼ 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.