

BRANDY AND VANILLA BUTTER

Not just for Christmas pudding, this brandy butter goes perfectly with mince pies or spread over toasted panettone



Brandy butter dates back to the 19th century. At the time, the traditional accompaniment to plum pudding was a sweet custard or a hard sauce – the original description for what is nowadays known as brandy butter.

SERVES 8

- 200g salted butter, softened
- 175g icing sugar
- 1 tsp vanilla paste, or seeds scraped from 1 vanilla pod
- 5–7 tbsp brandy

METHOD

- Beat the butter, sugar and vanilla together until pale, then whisk in the brandy, one tbsp at a time, until you are pleased with the taste. Scrape into a serving bowl and chill for 1 hour or for up to 3 days, before serving. Freeze for up to a month.