

DIRECTIONS:

Remove oxygen absorber and discard.

For creamy, spreadable butter:

1. Combine butter powder with water, blend well.
2. Adjust water for desired consistency.
3. Use as you would fresh butter.

To use as a substitute in baking recipes:

1. Add butter powder to recipe's dry ingredients.
2. Increase the liquid called for in recipe (milk, buttermilk, etc.) by amount shown in above Water column.
3. Follow remaining instructions in recipe.

Store prepared butter in the refrigerator.