



Recipes & Tips

FROM THE PROS

Set your Feast-er table in style.



This holiday season, turn Easter into Feast-er with our holiday cookbook. Below, you'll find rich, delicious recipes and something for everyone at your celebration. Just be warned. Even a double batch may not be enough.



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Bird's Nest Cupcakes

These cupcakes are as sweet as they are tasty. Perfect for everything from Easter brunch to Mother's Day or a baby shower. For a special surprise, add ¼ cup of rainbow sprinkles to the batter before baking for confetti cupcakes.



YIELD: 20 cupcakes

PREP TIME: 30 minutes

COOKING TIME: 15 minutes

TOTAL TIME: 45 minutes, plus cooling

INGREDIENTS

- 2¼ cups (295 g) all-purpose flour
- 2 tsp. (8 g) baking powder
- ½ tsp. (3 g) salt
- ¾ cup (170 g) Plugrá Unsalted Butter, softened
- 1½ cups (300 g) sugar
- 2 large eggs (100 g), room temperature
- 1 tsp. (5 g) vanilla extract
- 1 cup (227 g) milk

INSTRUCTIONS

1. Preheat oven to 350°F. Line 20 muffin cups with paper liners or spray with non-stick cooking spray. Whisk the flour, baking powder and salt in a medium bowl; set aside.
2. Cream the butter and sugar in the bowl of a mixer, fitted with the paddle attachment, on medium speed until light and fluffy. Add eggs, one at a time, scraping down the bowl between additions. Beat in vanilla. Add flour mixture alternately with milk, starting and finishing with flour. Beat on high speed for 15 seconds.
3. Divide batter evenly among the muffin cups. Bake 15 to 20 minutes or until a toothpick inserted in the center comes out clean. Cool in pans 5 minutes before transferring the cupcakes to wire racks to cool completely.

Frosting

YIELD: Frosting for 20 Bird's Nest Cupcakes

PREP TIME: 10 minutes

INGREDIENTS

- $\frac{2}{3}$ cup (150 g) Plugrá Unsalted Butter, softened
- $2\frac{1}{2}$ cups (300 g) confectioner's sugar
- 1 tsp. (5 g) vanilla extract
- 1 to 2 Tbsp. (14 g to 28 g) milk

INSTRUCTIONS

1. Cream the butter in the bowl of a mixer fitted with the paddle attachment on medium speed until light and fluffy.
2. Add the sugar, one cup at a time, beating until well incorporated and creamy. Beat in the vanilla.
3. Add the milk, one tablespoon at a time until frosting has a spreading consistency.

Garnish

INGREDIENTS

- $\frac{1}{2}$ cup (60 g) sweetened, flaked coconut
- 60 small chocolate or malted milk eggs

INSTRUCTIONS

1. To toast coconut, spread the coconut onto a baking sheet and bake for 5 minutes or until the coconut has browned. To tint coconut, place the coconut into a zipper storage bag and add a few drops of green food coloring; seal the bag and massage until the coconut is evenly tinted. Place the coconut into a small bowl and set aside.
2. Frost each cupcake with a generous tablespoon of frosting. Invert the cupcakes and press into the coconut. Press 3 mini eggs into the center of each cupcake.

Blueberry Muffins

Nothing says spring like fresh blueberry muffins. Serve them with Plugrá Salted Butter beaten with a little honey for an extra treat.



YIELD: 12 muffins

PREP TIME: 15 minutes

COOKING TIME: 20 minutes

TOTAL TIME: 35 minutes

INGREDIENTS

- 2 cups (260 g) flour
- 1 tbsp. (12 g) baking powder
- 1 cup (200 g) plus 2 tsp. (8 g) sugar, divided
- ¼ tsp. ground cinnamon
- ½ cup Plugrá Unsalted Butter, softened
- 2 eggs (50 g), slightly beaten
- 1 tsp. vanilla extract
- ⅓ cup (75 g) milk
- 1 cup (148 g) fresh blueberries

INSTRUCTIONS

1. Preheat oven to 350°F. Spray muffin tins with non-stick cooking spray. Combine flour and baking powder in a medium bowl; set aside. Mix 2 tsp. sugar with cinnamon; set aside.
2. Cream remaining 1 cup sugar with butter on medium speed in the bowl of an electric mixer. Add eggs, one at a time; scraping sides between each addition. Add vanilla.
3. Add flour mixture alternating with milk, scraping bowl between additions. Begin and end with flour mixture. Beat the batter on high speed for 30 seconds. Stir in berries.
4. Spoon batter into prepared muffin tins; sprinkle with reserved cinnamon sugar. Bake for 20 to 25 minutes or until a toothpick inserted into the center of the muffins comes out clean. Serve warm or at room temperature with additional butter.

Cheddar & Chive Biscuits

How can you possibly improve on warm biscuits? Add sharp Cheddar cheese and chopped chives to the dough. These savory bites are the perfect accompaniment for breakfast, brunch or dinner.



YIELD: 8 servings

PREP TIME: 15 minutes

COOKING TIME: 15 minutes

TOTAL TIME: 30 minutes

INGREDIENTS

- 1½ cups (195 g) all-purpose flour
- 2 tsp. (8 g) baking powder
- 1 tsp. (6 g) salt
- ⅛ tsp. cayenne pepper
- 3 oz. (85 g) Plugrá Unsalted Butter, chilled and cut into small dice
- 1 tbsp. (3 g) chopped chives
- ¾ cup (85 g) shredded sharp cheddar cheese
- 1 cup + 2 tbsp. (150 g) heavy cream

INSTRUCTIONS

1. Preheat oven to 350°F. Mix together the flour, baking powder salt and cayenne.
2. Cut the butter into the flour mixture until it resembles coarse meal. Stir in the chives and cheese.
3. Add the cream; stir until the mixture comes together.
4. Divide the dough into 8 portions (80 g each) and drop onto a baking sheet lined with parchment paper.
5. Bake for 20 to 25 minutes or until the bottoms are browned and the biscuits are cooked through.
6. Serve with salted Plugrá butter and maple syrup, if desired.

Coconut Cake

Thanks to Minette Rushing Custom Cakes for letting us share her delicious Coconut Cake with you. It's so moist, tender and sweet, once you serve it, you'll be asked to make over and over. (Don't say we didn't warn you.)



YIELD: 16 servings

PREP TIME: 40 minutes, plus chilling

COOK TIME: 25 minutes

INGREDIENTS

- 8 oz. (227 g) Plugrá Unsalted Butter, room temperature
- 2 cups (400 g) granulated sugar
- 3 cups (349 g) cake flour, sifted
- 1 tbsp. (12 g) baking powder
- ½ tsp. (3 g) salt
- 4 large eggs (200 g), room temperature
- 1 cup (242 g) milk, room temperature
- 1 tsp. (5 g) vanilla extract
- ½ tsp. (3 g) coconut extract

INSTRUCTIONS

1. Preheat oven to 350°F. Prepare three 8" or 9" round pans. Line pans with parchment and spray with pan release or grease and flour pans.
2. Cream 8 oz. butter in the bowl of an electric mixer fitted with the paddle attachment on medium. Gradually add sugar and continue to beat until light and fluffy.
3. Combine the flour, baking powder, and salt in a medium bowl, whisk to combine and set aside.
4. Add eggs, one at a time to the butter mixture. Beat well after each addition. Scrape sides of bowl to make sure all is fully incorporated. Add vanilla extract and coconut extract. Beat until incorporated.

Coconut Cake

INSTRUCTIONS (CONTINUED)

5. Add flour mixture in three parts alternating with milk, beginning and ending with flour until smooth taking care not to over mix the batter.
6. Divide the batter evenly among the prepared pans. Bake in preheated 350° for 25-28 minutes or until a toothpick inserted into the center of the cakes comes out clean.
7. Let cool for 10 minutes in the pans then transfer to a wire rack. Cool until just warm then cover in 2 layers plastic wrap and cool completely before frosting.
8. Remove parchment paper from a cake layer and place it bottom side down, on a serving plate, spread with frosting. Top with a second layer of cake, parchment removed and spread with additional frosting. Top with the third layer, bottom side up with parchment removed. Spread a thin layer of frosting on the sides of the cake to seal in any loose crumbs then spread the remaining frosting onto the top and sides of the cake.

PRO TIP

- This cake freezes beautifully. Wrap well and freeze for up to one month. To defrost, allow to come to room temperature before unwrapping.
- The cake is easiest to frost when chilled.
- Cream cheese frosting must always be kept under refrigeration. Once the cake is frosted, place in the refrigerator and bring it out an hour prior to serving.

Coconut Cake

Frosting

YIELD: Frosting for 1 Coconut Cake

PREP TIME: 10 minutes

INGREDIENTS

- 2 lb. (454 g) cream cheese, softened
- 8 oz. (227 g) Plugrá Unsalted Butter, softened
- ½ tsp. (3 g) coconut extract
- ½ tsp. (3 g) vanilla extract
- 7½ cups (2 lb., 907 g) confectioner's sugar
- 1 bag (14 oz., 397 g) sweetened, shredded coconut

INSTRUCTIONS

1. Beat cream cheese and 8 oz. butter in the bowl of an electric mixer fitted with the paddle attachment on medium until fluffy. Add coconut and vanilla extracts and beat until blended. Scrape down the bowl.
2. Gradually add the confectioner's sugar on low speed. When sugar is well blended, increase speed to medium and beat until smooth.
3. Decrease speed to low and mix in the shredded coconut.

Lemon Raspberry Tart

Raspberries are the perfect partner for the tartness of the creamy lemon filling. Think lemon squares, but all grown up.



YIELD: 12 4-inch Tart Crusts or 1 10-inch Tart

PREP TIME: 15 minutes

COOKING TIME: 30 minutes

TOTAL TIME: 45 minutes

INGREDIENTS

- 1½ cup (195 g) all-purpose flour
- 3 tbsp. (15 g) sugar
- ½ cup (227 g) Plugrá Unsalted Butter, chilled and cut into cubes
- 2 to 3 tbsp. water

INSTRUCTIONS

1. Combine flour and sugar in the bowl of a food processor fitted with the metal blade.
2. Add butter and pulse until mixture resembles coarse crumbs. Pulse in water, 1 tbsp. at a time until the dough holds together when pressed between your fingers. Shape into a smooth ball. Refrigerate dough 1 hour.
3. Preheat oven to 375°F. Divide into 6 equal pieces and roll each piece into a 6-inch circle. Transfer the dough to the tart pans and press evenly into up sides. Remove any excess dough. Prick the bottom of the tartlets with fork.
4. Bake 10 to 15 minutes or until crust is opaque and browned. Reduce oven temperature to 350°F.

PRO TIP

Use any leftover pie crust to make pie crust cookies, roll the dough into a rectangle and cut into squares. Sprinkle with cinnamon sugar and bake for 10 to 15 minutes at 350°F.

Lemon Raspberry Tart

Filling & Garnish

YIELD: Filling for 6 smaller tarts or 1 large tart

PREP TIME: 15 minutes

INGREDIENTS

- 1 cup (200 g) sugar
- ⅓ cup (75 g) Plugrá Unsalted Butter, melted
- 4 large eggs (200 g)
- ¼ cup (56 g) fresh lemon juice
- 1 Tbsp. grated lemon rind
- 2 tbsp. (40 g) apricot or peach preserves, melted
- 2 cups (246 g) raspberries, rinsed and dried

INSTRUCTIONS

1. Stir sugar and butter together in a medium mixing bowl. Add eggs, one at a time, stirring well after each addition. Add lemon juice, and lemon rind; mix until well blended.
2. Pour into prepared tart shell. Bake 20 to 25 minutes or until set. Cool slightly.
3. Brush with preserves and top with raspberries. Just before serving, sprinkle with confectioner's sugar, if desired. Serve chilled or warm. Refrigerate leftovers.

Pineapple Upside Down Cake

Chef Amanda Schonberg let us know that Plugrá is her go-to butter when she makes her version of this classic cake. Its blending of flavors make it an enduring favorite.



Pineapple Upside Down Cake

YIELD: 12 servings

PREP TIME: 15 minutes

COOKING TIME: 45 minutes

TOTAL TIME: 60 minutes

INGREDIENTS

- 8 oz. (227 g) Plugrá Unsalted Butter, softened, divided
- $\frac{3}{4}$ cup (147 g) brown sugar
- 10 maraschino cherries without stems
- 1 20 oz. (567 g) can pineapples rings, drained, juice reserved
- 3 cups (340 g) cake flour
- 2 tsp. (10 g) baking powder
- $\frac{1}{4}$ tsp. (2 g) salt
- $1\frac{1}{2}$ cups (300 g) sugar
- 3 egg whites (99 g)
- 1 large egg (50 g)
- $\frac{3}{4}$ cup (170 g) pineapple juice (use reserved pineapple juice and add water, if necessary)
- 2 tsp. (9 g) vanilla extract or pineapple extract.

INSTRUCTIONS

1. Preheat oven to 350°. Combine the pineapple juice, egg whites, egg yolk and extract in a 2-cup measure; set aside.
2. Place 2 oz. ($\frac{1}{4}$ cup) butter into a 10-inch cake pan.

Pineapple Upside Down Cake

INSTRUCTIONS (CONTINUED)

Place in oven for 3 to 4 minutes or until butter has melted. Sprinkle the brown sugar over the melted butter. Arrange the pineapple rings over the sugar and place the cherries in and around the pineapple; set aside.

3. Combine cake flour, baking powder, salt, and sugar in the bowl of a stand mixer fitted with the paddle attachment. Mix on low for 30 seconds to combine dry ingredients
4. Slowly add in the remaining 6 oz. butter with mixer set on low until the mixture looks like coarse sand.
5. Add half of the pineapple juice mixture to the mixer and blend on low for one minute. Scrape down the bowl and add the remaining juice mixture. Mix on low for 1 minute then beat on high for 15 seconds.
6. Pour cake mixture over the pineapple rings. Bake on center rack for 40 to 45 minutes or until a toothpick inserted into the center comes out clean.
7. Cool in pan for 10 minutes then invert cake onto a cake dish or pan.

PRO TIP

Cake can also be prepared using a traditional method (creaming butter and sugar, adding egg whites and whole egg then blending flour mixture alternately with pineapple juice and vanilla).



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