

7 EFFECTIVE WAYS TO SOFTEN BUTTER



Yes, there are more than a few ways to soften butter correctly. Here's a visual guide for best results!

THE REGULAR 'SET IT OUTSIDE' METHOD

WHAT?

When you have at least an hour at hand, this method works the best. While you prepare the kitchen or the dough, just place the butter dish or butter slab in a warm area of the kitchen. Allow the butter to cozy up to room temperature and watch it soften naturally.

FOR HOW LONG?

❄️ 1 hr 🕒 30 mins



THE CUBE METHOD

WHAT?

Cutting your butter slab into smaller cubes. Reduce time by 1/3rd if using a warm knife to cut it.

FOR HOW LONG?

❄️ 40 mins 🕒 25 mins



THE GRATER METHOD

WHAT?

Using a grater to shred the butter. Reduce the time to 1/4th if using a warm grater.

FOR HOW LONG?

❄️ 30 mins 🕒 10 mins



THE POUNDING METHOD aka Rolling Pin Method

WHAT?

Place the butter slab between 2 parchment papers and use a rolling pin to roll across and flatten the butter.

FOR HOW LONG?

❄️ 5-10 mins 🕒 3-5 mins



THE GLASS METHOD

WHAT?

Place a wide glass (big enough to cover the entire slab) in a microwave for a minute and then place it on the butter slab.

FOR HOW LONG?

❄️ 5 mins 🕒 3 mins



THE SLICING METHOD

WHAT?

Cut the butter slab into thin slices and place them next to each other instead of stacking them. Using a warm knife will reduce the time required by 1/2.

FOR HOW LONG?

❄️ 5 mins 🕒 3 mins



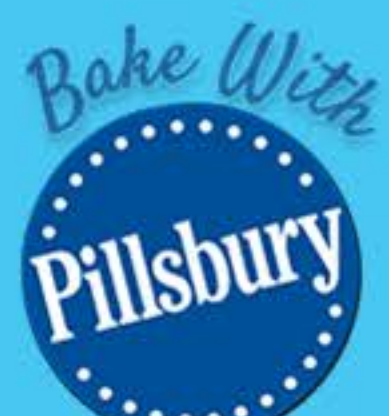
THE CLASSIC PADDLE ATTACHMENT

WHAT?

Use the paddle attachment available with your stand mixer. Use slow or medium speed to ensure you don't over-soften the butter.

FOR HOW LONG?

❄️ 3 mins 🕒 2 mins



If you can push your thumb into the butter easily and leave a thumbprint, then your butter has softened correctly.

