

Make Colonial Rose and Honey Butters

Fancy butter displays were used by Colonial shopkeepers to entice buyers into their shops. In this activity, your child will learn how to make a butter display of her own. Flavoring and coloring butter, then molding it in pats and arranging it in an artful display will enable your child to connect to Colonial times in a unique way. This activity is not only chock full of social studies learning, but it's deliciously creative too!

What You Need:

- 2 sticks butter, room temperature
- 2 medium bowls
- 1/4 teaspoon rose water (you can find this at a Middle Eastern grocery store)
- Red food coloring
- 3 tablespoons of honey
- Edible flower petals (calendula, marigold, rose, chrysanthemum)
- Small foil gelatin or candy molds
- Wooden spoon
- Melon scoop
- Wax paper
- Fresh leaf lettuce
- Display plate



What You Do:

1. In a bowl, have your child use a wooden spoon to mix one stick of butter with the rose water and one drop of red food coloring. Then, place the mixture in the refrigerator to chill.
2. Place the second stick of butter in another bowl and mix with the honey, but don't chill this one yet!
3. If you're using a cupcake-sized mold, have your child place a clean, dry edible flower (or flower petals) face down in the bottom of the buttered mold. Invite her to fill it with the honey butter and then flatten butter with the spoon. For small candy molds, omit the flowers. Set in the refrigerator to chill.
4. Now, prepare your display. Have your child rinse and dry the lettuce and edible flowers then arrange lettuce to cover the plate. Let her get creative! She can arrange the display however she likes.
5. Once the honey butter has chilled, have your child peel back the foil (or flex candy mold) to release the molded butter. Have her place it where she wants on the saucer.
6. Then, take out the rose butter. Have her scoop out rounds from the rose butter with a melon baller and arrange on the plate around the honey butter. She can tuck more edible flowers around it to fancy it up.

When you're all done, take a photo! Be sure to include a butter knife or tongs for serving.