



Browned Coconut Butter

Yield: ABOUT 2 CUPS (425 GRAMS)

INGREDIENTS

425 g coconut butter (1 jar)

Essential Equipment

Large Saucepan

Digital Kitchen Scale

INSTRUCTIONS

Cook's Note: Coconut butter, not be confused with coconut oil (which is a pure fat), is pureed coconut flesh. It naturally contains a mix of coconut oil, starch, protein, and sugars. Look for it in well-stocked grocery stores or [click here to purchase](#). You can make a similar, though coarser, version by blending 6 cups of unsweetened coconut flakes to a smooth paste in a high-powered blender (or food processor) for 4 to 6 minutes on high in most blenders. We've tested this recipe using both gram measurements and traditional U.S. volume and weight measurements, so you get to pick the one that works best for you.

1 425 g coconut butter (1 jar)

Place jar of coconut butter in pot of just-simmering water until coconut butter is softened enough to be easily scooped from jar. (Avoid using microwave for this step as coconut butter may heat unevenly and burn in spots.)

- 2 Transfer coconut butter to large saucepan and cook over medium-low heat, stirring frequently, until medium brown, 6 to 8 minutes, as shown in this [video](#). Remove from heat and let cool slightly, about 20 minutes. Transfer browned butter to airtight container and refrigerate until ready to use. (Browned coconut butter can be refrigerated for up to 1 month.) To use, microwave container in 5-second increments until coconut butter is just soft enough to stir. Stir to thoroughly combine and measure out quantity needed. (Start with a batch of our [Chewy Browned Coconut Butter Cookies](#).)