

Butter Candle

Create an edible butter candle centerpiece! This garlic herb butter candle melts into a delicious dip for bread. Perfect for dinner parties.

4h 10min

PREP

4h 10min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Butter Candle

Ingredients

- 1 cup unsalted butter
- 1 tsp garlic powder
- 1 tsp oregano
- 1 tsp parsley
- 1 tsp paprika
- 1 tsp salt

Instructions

- 1 Prepare the butter mixture**

Remove 1 cup of butter from refrigerator and let it soften at room temperature for 30-45 minutes until easily spreadable but not melted.
- 2** Combine the softened butter, 1 teaspoon garlic powder, 1 teaspoon dried herbs, 1 teaspoon smoked paprika, 1 teaspoon salt, and 1 teaspoon black pepper in a medium bowl.
- 3** Mix the ingredients with a wooden spoon or electric mixer on low speed until completely combined and no streaks of seasoning remain, about 2-3 minutes.
- 4 Prepare the candle container**

Select a small heatproof glass jar or ceramic container about 3-4 inches wide and 2-3 inches tall.
- 5** Insert a food-safe cotton wick into the center of the container, ensuring it reaches the bottom and extends 1/2 inch above the rim.
- 6 Fill the candle**

Pack the seasoned butter mixture around the wick, pressing firmly to eliminate air bubbles and ensure the wick stays centered.
- 7** Smooth the top surface with an offset spatula, leaving the wick extending 1/2 inch above the butter surface.
- 8 Chill and set**

Refrigerate the butter candle for 2-4 hours until completely firm and the butter holds its shape when pressed gently.
- 9 Serve**

Remove from refrigerator 10 minutes before serving to slightly soften the surface, then light the wick and serve immediately with bread or vegetables for dipping.

Tips

Use high-quality European-style butter for the richest flavor and smoothest melting consistency.

Ensure your cotton wick is food-safe by purchasing from reputable culinary supply stores rather than craft stores.

Test the wick length beforehand - about 1/2 inch works best for controlled melting without excessive flame.

Room temperature butter mixes more easily with seasonings, so remove from refrigeration 30 minutes before preparation.

Create multiple smaller candles instead of one large one for easier serving and portion control.

Keep a small dish of water nearby for easy flame extinguishing during the meal.

Warm your serving breads slightly before presenting to complement the warm melted butter.

Consider making a practice candle first to perfect your technique before serving to guests.