



## Keller's "Magic Dust" Honey Butter Corn

Many thanks to our longtime Farmstand team member, Kellie, for sharing her recipe with us!

### Ingredients:

- 5 ears of Keller's Farmstand sweet corn
- 2 tbsp. butter
- 2 tbsp. Keller's Farmstand Amish honey
- 2 oz. cream cheese
- ½ tsp. Keller's Farmstand Magic Dust (*May substitute ¼ tsp each of salt and pepper...but for real magic, use the Keller's Magic Dust!*)

### Directions:

1. Cut corn off of the cob and set aside.
2. In a skillet, on medium heat, add butter and honey. Heat until melted.
3. Once melted, add the corn and cook 5 – 8 minutes or until corn is done.
4. Add cream cheese and Magic Dust OR salt and pepper.
5. Cook for 3 – 5 minutes until creamy, stirring occasionally.