

Unsalted butter

DENVER, COLORADO, USA, April 18, 2016 /EINPresswire.com/ -- Salt is usually added to butter to reduce the rate of deterioration, hence increase the shelf life. While Salted butter lasts for over 3 months in the refrigerator, [unsalted butter](#) lasts just about 1 month. This latter shelf life is however sufficiently long for home consumption and is fresher. Unsalted butter ensures that you can control the amount of salt you add to your cakes, cookies and Fig and Almond Breakfast Cake. Different companies add different amounts of salt to their butter so it is not obvious to know how salty your butter is, and how to adjust the salt in the recipe. Removing the salt from the butter equation puts us in control of salting. Control is very important when it comes to flavor as unsalted butter gives a better flavor. Several brands of [healthy unsalted sweet cream butter](#) are best for [baby recipes](#) than another target like margarine.



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