

Make Your Own Butter



You'll need the following supplies:

- heavy whipping cream
- mason jar with a lid
- 1-2 marbles (optional)

Let's make butter

1. Get started by filling your jar halfway with the heavy whipping cream.
2. Screw on the lid tightly (plop in the marbles before you screw the lid on if you're using them). The marbles are optional and are said to speed up the process.



3. Now it's time to shake! Keep shaking until you no longer hear the liquid sloshing around in the jar.
4. Remove the lid and check to see if it has turned into whip cream yet. Then screw the lid on again and keep shaking!

5. Continue shaking until the liquid and butter separate and a ball of butter forms. You'll hear the liquid start sloshing around again and feel the lump of butter form into a ball. Continue shaking until you've got a ball formed.



6. Now pour the buttermilk out into a glass. Save it for baking! Then remove the ball of butter and rinse it under cold water to help remove any remaining buttermilk. Knead it in your hands under the cold water to help get all of the buttermilk out of it. This will help prevent it from spoiling quickly.



7. Put it into a bowl or butter dish and enjoy it! Add a dash of salt to the butter if you like. It is SO delicious. Store any remaining butter in the fridge for 1-2 days. It doesn't contain any type of preservatives, so it needs to be kept refrigerated.

