

how to make butter

1 cup heavy
whipping
cream



1/4 tsp salt
(optional)



Butter is Simple

1. Pour
2. Shake
3. Separate
4. Rinse
5. Enjoy!

How to Make Butter



Ingredients

- Clean jar with a secure lid
- 1 cup heavy whipping cream
- 1/4 teaspoon salt (optional)
- 1 cup cold water

Directions

1. Pour heavy whipping cream into jar. Make sure the cream fills only halfway, (leave room for shaking). Add salt if you'd like. Screw the lid on tight.
2. Shake the jar! Jump up and down and dance back and forth! Play some music or set a timer for 6 minutes.

What to expect:

After 6 minutes, it might feel like you are no longer shaking anything. You are a super shaker! Check inside the jar for whipped cream. If the cream doesn't look and taste like whipped cream, keep shaking. Shake for 30-60 more seconds until you see a lump forming or hear a "thud" against the jar.

3. Separate the solid butter from the liquid buttermilk. Use the lid to hold the butter back as you tilt the jar and pour the buttermilk into a new bowl. Save the buttermilk for a different recipe.
4. Rinse the butter by pouring 1/3 cup fresh cold water into the jar and secure the lid. Shake the jar again for 15-30 seconds and pour off the water mixture. Repeat 2-3 more times.
5. Taste the butter and enjoy! Spread it on toast, melt it on popcorn, or use it for a baking recipe.
6. Store the fresh butter. Wrap in wax paper, parchment paper, aluminum foil, or a double wrap of plastic wrap and roll into a log. Tie or tape the ends.