Home-made Butter

Ingredients/Materials:
- Heavy whipping cream
- See-through container with secure lid
- Cheesecloth
- Marble (optional)

Directions:
1. Pour room-temperature cream into individual containers, no more than 1/2 full, to allow room for expansion.
   Tip: It’s important to use cream at room temperature. The difference between doing this with cold cream and room temperature cream is the difference between an hour of churning or ten minutes
2. Add a marble to the container to facilitate mixing (optional)
3. Make sure the container is closed properly!
4. Begin shaking the container up and down vigorously
   - After a few minutes it’ll feel less like you’re shaking liquid and more like shaking a jar of whipped cream, because essentially you are
   - Now it gets hard. You’ll feel like you’re shaking a brick and you might not feel like anything is happening. Just keep at it!
   - Then you’ll start to hear “shuck shuck shuck” and you’ll be able to feel the butter separating from the buttermilk. Keep doing that for a few more minutes until you have lots of buttermilk
5. Pour contents of container through a strainer lined with cheesecloth into another container to capture the buttermilk – refrigerate buttermilk
   Tip: buttermilk can be used for a great many things, but best of all is to make pancakes!
6. Rinse butter in the strainer under very cold running water until it runs clear
   Tip: This cleansing step is important to keep the butter from going rancid as quickly
7. On a clean surface (preferably marble or granite to keep it cold) knead the butter to push out the excess liquid while dabbing away the excess water with paper towels
   Tip: If you feel like the butter is getting melty just stick it in the fridge for a few moments before continuing
8. If you want to add salt to your butter you can do it now