

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

