

Homemade Butter: [back to recipe](#)

INGREDIENTS:	DIRECTIONS:
• 1 pint (2 c.) Heavy Cream • a clean jar or container with a tight-fitting lid • a clean marble or smooth stone • small strainer and bowl	• Put the heavy cream, jar, and marble in the refrigerator to get everything very cold. • Pour the cream into the jar and add in the marble. Make sure the lid is on very securely. • Have your child shake the jar up and down, side-to-side, etc. for about 20-30 minutes, or until the lump of butter separates from the buttermilk • Pour the butter + buttermilk mixture into a strainer over a bowl to strain off the buttermilk. • Pour the buttermilk into another container and refrigerate for later. • Rinse out the buttermilk bowl, then dump the lump of butter from the strainer into the bowl. • Pour cold water over the butter to rinse off the extra buttermilk, then dump into the strainer again (do not save this water). • Continue rinsing a few more times until the water is clear (you don't want buttermilk to stay in the butter otherwise it won't last as long) • Once the rinsing water is clear, you can press the butter to the sides of the bowl to see if any other liquid is pressed out (drain that liquid). • Put butter into a butter mold or food storage container and refrigerate for 1 hour so it can firm up a bit. Then store in the refrigerator or at room temperature.

Make 1 c. butter and 1 c. buttermilk

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