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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