

Recipe for

HOMEMADE BUTTER



MATERIALS

Jar with lid (baby food jar or mason jar works)

Bowl

Two forks

Storage container or wax paper

INGREDIENTS

Heavy cream

OPTIONAL

Salt

Sugar

Honey

Herbs, like rosemary and basil

Spices, like cinammon

INSTRUCTIONS

A fun way to make butter with kids is to put the heavy cream in a small, clean jar with a lid and shake it. Shake the jar until the butter fully separates from the buttermilk, scoop your butter out from the jar with a fork and put it into a bowl.

Knead it with two forks, and pour back into the jar any buttermilk that separates. When most of the buttermilk is removed, put the butter in a covered storage container, or roll it in wax paper, and store it in the refrigerator. The butter should have a very light, creamy taste.

If you like salted butter, add a pinch or two of salt before you start kneading the butter. Or, you can also add herbs, spices, sugar or honey to make flavored butter. Your leftover buttermilk can be used for breakfast in your next batch of pancakes!