

Shake Your Own Butter!

You will need:

- A glass jar with a tight lid--a smaller mason or canning jar with lid and a screw ring or band works well.
- Heavy cream—the amount you use depends on how large your jar is. If you don't have heavy cream, whipping cream (not whipped topping!) will work.
- Salt (optional)

Directions:

- To make butter more quickly, you can let the cream sit out until it reaches room temperature, but this is not necessary if you don't mind more shaking.
- Fill your jar half way with heavy cream and seal it with the lid.
- Begin shaking the jar from top to bottom for 5 – 10 minutes. The time you have to shake is approximate as this will vary based on the temperature of your cream and how consistently you keep shaking it.
- Keep shaking until you hear sloshing and bumping in the jar then shake it for about 30 seconds to 1 minutes more.
- Open the jar and you should see butter (solid) and buttermilk (liquid). At this point you can sprinkle in a little salt to taste if you want and then seal the jar again and shake it a little more to mix the salt around.
- Open the jar and scoop out the butter. You can enjoy it now or you can form the butter into a ball and work it with your hands while you rinse the butter under cold running water. This will remove buttermilk that is coating the butter.
- Don't throw out the buttermilk in the jar! You can use that, too, in a variety of recipes.