

How to Make Butter

Materials:

Heavy whipping cream, room temperature
Strainer or cheesecloth
Mixer, jar or whisk for mixing
Large mixing bowl
Container for buttermilk product
Container for butter
Utensils to move butter and to press milk out of butter in the strainer
Optional-Flavored butter: cinnamon, garlic, almond, etc.

Mixer Instructions:

Pour a cup of fresh heavy whipping cream into a large mixing bowl and start beating it with an electric mixer. If you have a flavor you want add it in now.

After about 10 minutes of beating you should have whipped cream with high peaks. Keep going, you are almost to butter!

After about 10-15 more minutes, you can see butter separating from the butter milk in the glass bowl. Beat the cream until the sloshing sound made by the separating liquid stops. You will have created two new substances—butter and buttermilk!

Take out the fluffy butter from the bowl and put it in the strainer to get buttermilk out of it. Then, keep it under cold water in order to remove excess water from the butter.

Jar Instructions:

Pour the cream into the jar. Screw the lid onto the jar securely.

Now, hold on tight to your jar and “shake with force.”

Use your arms to make firm, vigorous strokes. Do this for between five and 20 minutes. You should start to see results in about 10 minutes.

At 10 minutes you should have whipped cream, keep shaking for about 10 more minutes. Trade off with a parent or sibling if you get tired!

The butter is done when it has completely separated from the liquid and forms a solid, single clump.

How long can you store the homemade butter?

You can store homemade butter for 3-5 days at certain room temperature and 7-10 days if refrigerated. Make sure to store it with the lid on. The liquid that is formed while making butter is also can be stored in the fridge for 5-8 days.