



# HOME MADE BUTTER

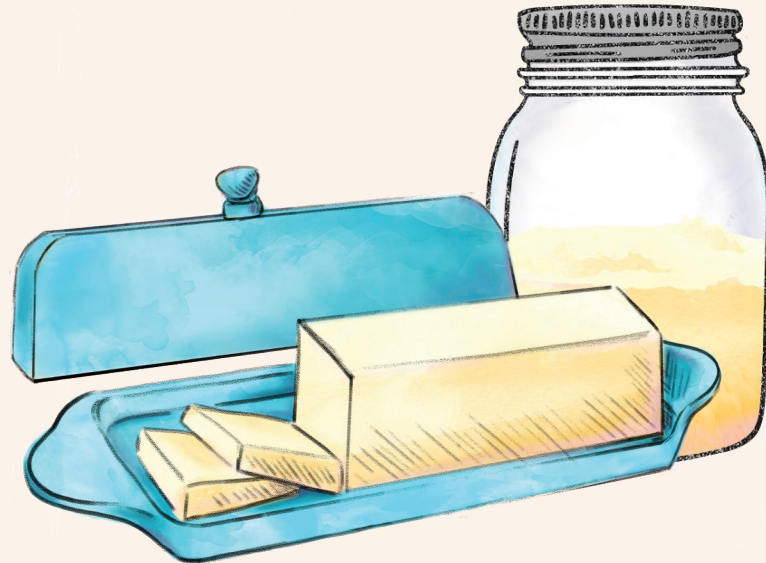
**Prep Time** 2 minutes **Total Time** 15 minutes **Yield** 1 cup

## Ingredients:

- 1 pint heavy cream
- 1/2 tsp. salt

## Special Supplies:

- Mason jar with lid



*Part 1/2*

## Instructions:

1. Pour heavy cream into jar, filling the jar halfway.
2. Add a pinch of salt.
3. Secure lid on jar.
4. Shake for 10 minutes.  
You will hear the mixture go from a sloshing sound to a thick thudding sound as it starts to get solid.
5. After about 10 minutes you will have whipped cream. Continue shaking until it starts to make a thudding sound with a slosh.
6. You will notice the buttermilk has separated from the butter at this point.
7. Pour the contents into a bowl and form the butter into a ball with your hands.
8. Use buttermilk in homemade pancakes or other recipes. Run ball of butter under cold water until the water runs clean.
9. Store in fridge.