

Home Churned Butter



Ready in **30 minutes**

Serves a **Family**

Supplies

- Mason jar with lid
- Heavy whipping cream

Preparation

1. Fill your mason jar half way full with the heavy whipping cream. Screw the lid on tight.
2. Start shaking the jar vigorously for around thirty minutes, until butter begins to form.
3. Keep shaking!
4. The butter will begin to solidify. When this is done, you will see both the solidified butter and a liquid – this is buttermilk! You can totally save and use this!
5. Strain your butter and rinse it off.
6. Then season the butter and store in the fridge.

Tips

Don't skip rinsing your butter! Pass the jar to other family members to give your arms a break!