

PROUDLY
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WISCONSIN

HOMEMADE BUTTER

Prep Time 2 minutes **Total Time** 15 minutes

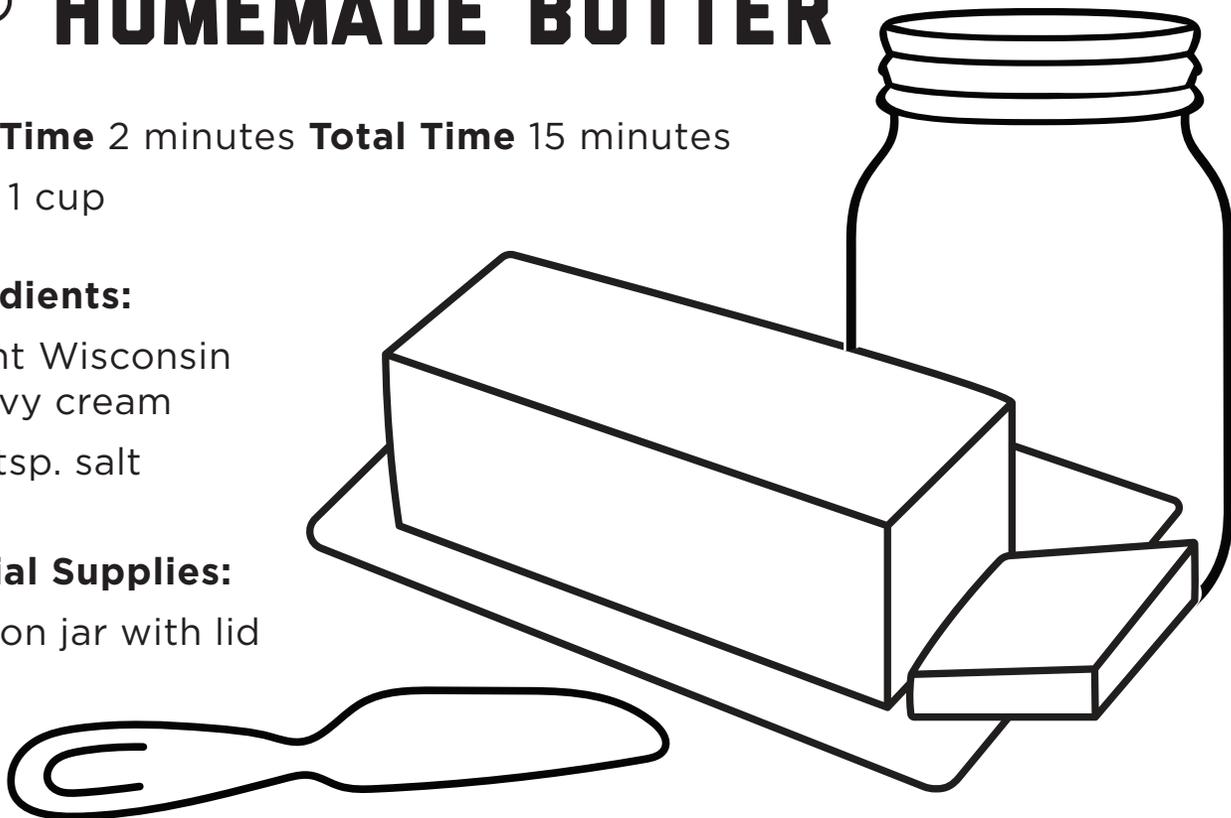
Yield 1 cup

Ingredients:

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

Special Supplies:

- Mason jar with lid



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 the ball of butter under cold water until the water runs clean.
9. Store in fridge.

