

AMAZING HOMEMADE BUTTER IN A JAR

Courtesy of Happy Hooligans



Want to impress your friends? Show them how to make Homemade Butter in a jar! Making butter is SO easy, but the process never fails to fascinate people! It's quick and simple, and the results - your homemade butter - are absolutely delicious!

Ingredients

A glass jar with a lid

Heavy cream (35% whipping cream)

2 or 3 glass marbles (OPTIONAL)

Please note that the marbles are optional. Some say it speeds up the process. If you're using a jar, be sure to use thick, tempered glass like a Mason jar.

Directions

HOW TO MAKE BUTTER IN 3 EASY STEPS - FILL, SHAKE, RINSE:



1. Fill your jar half way with cream.
2. If you're using marbles to speed up the process, drop them in now.
3. Put the lid on tightly and SHAKE it like crazy!

Quite quickly, the liquid will thicken, and you won't hear liquid sloshing around anymore. That's supposed to happen.

Keep shaking! About halfway through, if you remove the lid you'll discover whipped cream. Pop the lid back on, and keep shaking. After a few more minutes, you'll liquid sloshing around in the jar again.



Not to worry! A peak inside will show the buttermilk is starting to separate from the butter. Almost ready!

Once again, pop the lid back on, and shake it for another minute or so, until that butter is a solid mass.

Yay! Butter!! Now you can pour off that buttermilk, shake or scoop the butter out of the jar. Be sure to save your buttermilk for baking.





To finish, you need to rinse your butter under cold water. Knead it a little as you rinse. This will remove the last of the buttermilk and will prevent your butter from going rancid quickly.

Now it's time for a taste-test!

If you like, you can add a dash of salt, or you can take it up a notch by adding some citrus zest or finely chopped thyme or basil.



STORING HOMEMADE BUTTER:

Homemade butter won't keep for long because there are no preservatives in it. It will spoil quickly if left at room temperature, but will keep well for a few days in the fridge.

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