

ANNETTE DUKE

Churn It Up:

**YOUR FRIENDLY
GUIDE TO
HOMEMADE BUTTER**

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Hey there!!

Are you ready to whip up your very own batch of creamy, fresh butter with just one simple ingredient? Grab a carton of heavy cream, and let's get churning!

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INGREDIENTS:

- Heavy Cream (the higher the fat content, the better!)

EQUIPMENT NEEDED:

- A food processor, stand mixer, or a good old-fashioned jar with a tight-fitting lid. Click this [link](#).

Step-by-Step Instructions:

1. Prep Your Cream:

- Begin by pouring your heavy cream into your chosen device. If using a jar, fill it no more than halfway to give the cream plenty of room to shake.

2. Churn the Cream:

- **Food Processor/Mixer Method:** Whip the cream on a medium-high setting. First, it will turn into whipped cream with soft then stiff peaks. Keep going until the mixture breaks and yellow butter solids begin to form, separating from a milky liquid, which is buttermilk.
- **Jar Method:** This is great for a workout! Simply shake the jar vigorously. It will take about 15-20 minutes. You'll go through the whipped cream stage before finally seeing those butter solids form.



3. Drain the Buttermilk:

- Once you see clear separation, drain the buttermilk from the butter solids. Keep the buttermilk for baking recipes or making pancakes!

4. Rinse Your Butter:

- Place the butter into a bowl and rinse it under cold water, kneading it slightly to wash out any remaining buttermilk. This helps in keeping your butter fresh longer.

5. Shape and Chill:

- Squeeze the butter and shape it as you like. You can use molds or just form it into a ball or a block. Wrap it in parchment paper or store it in an airtight container.

6. Store It:

- Your homemade butter can be refrigerated for up to a month or frozen for up to a year. Keep it wrapped tightly to maintain freshness and flavor.

Thank-you!

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