



Easiest Homemade Butter

Have some family fun - it's easy to make real butter in your own kitchen

1-pint high quality heavy whipping cream, chilled
Salt, optional

1. Pour cream into a mixing bowl with 1/8 teaspoon salt if desired. Whip it at high speed. It will begin to thicken into soft mounds and later form stiff peaks. After 5 minutes, stop mixing and scrape down the mixing bowl.
2. Continue beating at high speed until the cream separates into little bits of butter and a milky-looking liquid (buttermilk) When the buttermilk appears, reduce the speed of your mixer so you don't get splashed. Stop the mixer, drain off the liquid through a strainer into a bowl or jar.
3. Keep whipping until larger blobs of butter form and stick together. Remove any liquid that forms in the bowl. After about 10 minutes, you will see a butter forming. We usually continue to beat butter for about 4 to 5 more minutes, forming a whipped butter mixture. Total Mixing Time: 15 minutes

4. To remove any excess moisture from firm butter, gently pat with paper towels. To store the butter, wrap in waxed paper or transfer it to a tight-lidded container. It will keep about 8 days in the refrigerator or up to 6 months in the freezer.

Cook's Note: The buttermilk can be used to make fresh waffles or pancakes and adds a special crispy crunch and artisan touch to those breakfast treats, and of course, serve your special butter with them too.

Recipe Inspired by: Terese Allen from *edible MADISON*, Fall 2018

About the Recipe: What butter is best? The answer is easy – Homemade Butter has incomparable fresh flavor and it's always surprising as it magically separates into butter and buttermilk. Making butter is like having a food chemistry class in your own kitchen. What a great family activity! The bonus is that it's so delicious and a snap to make!