

# HOW TO MAKE BUTTER AT HOME

## What you'll need:

1 cup heavy whipping cream

$\frac{1}{8}$  tsp. salt

1 jar or container with tight fitting lid

## How it works:

Add heavy whipping cream and salt to the jar. Make sure the jar is not completely full, leaving space to shake the liquid around. Secure the lid.

Shake the jar continuously. It can take 5-15 minutes for butter to form.

Once a solid lump has formed, open the jar and pour out the liquid.  
(This is buttermilk!)

The remaining lump is butter. Enjoy!

## While you're shaking the cream is the perfect time to talk about farming!

Which animal created the cream you're using?

Besides butter, what other foods are made with milk?

What technologies might exist on the dairy farm the cream came from?



*Thank You*  
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