

Directions for Making Butter

Steps:

1. Let the whipping cream sit at room temperature for 12 hours.

One liter + 2 liter jars with
cream tight fitting lids

2. Pour the whipping cream into 2 jars. Fill the jars only half full.

3. Put the lid on the jars and make sure it is on tight.

4. Shake the jars up and down. Do not shake too fast - about one shake per second.

5. If your arm gets tired, let another member in your group shake the jar. (Count to ten, or say "butter chant" for each turn duration)

6. Continue shaking the jars until a clump of yellow butter forms in the center of the jar. The shaking will take 10-15 minutes.

7. Using a strainer, pour the contents of the jar into a bowl. Rinse and squeeze gently to remove buttermilk - can sample buttermilk

8. Add some salt to the butter for flavour and enjoy!!!

Churning
Chant

{ Turn, butter turn,
Turn, butter turn,
Peter's waiting at the gate,
Waiting for a butter cake,