

Burnaby Village Museum

Homemade Butter

What you need:

500ml whipping cream

1 mason jar with lid

Marble (optional)

2 mixing bowls

Wooden spoon

Cold water

Directions:

1. Pour whipping cream into a mason jar. To speed up the process, try adding a marble to the jar (optional).
2. Place lid tightly on the jar.
3. Shake the jar for 20 minutes.
4. Open the jar, and pour out the liquid buttermilk. Save this and use for another recipe!
5. Place butter ball in large mixing bowl.
6. Pour cold water over the butter ball, to begin “washing” it.
7. Use the wooden spoon to compress the butter and squeeze out excess buttermilk.
8. Repeat as many times as necessary until the cold water rinse stays clear.
9. Shape butter into dish and serve!

