



# HOMEMADE BUTTER

## INSTRUCTIONS:

- Whip the Cream:
- Add the raw cream to your mixer or food processor. Beat on medium-high speed until the cream separates into butter and buttermilk (about 8-10 minutes).
- Strain the Buttermilk:
- Pour the mixture into a strainer or cheesecloth to separate the butter from the liquid buttermilk. Save the buttermilk for baking or cooking.
- Rinse the Butter:
- Rinse the butter under cold water, gently kneading it to remove excess buttermilk. This step helps your butter stay fresh longer.
- Add Salt (Optional):
- Sprinkle in the salt and mix it evenly into the butter.
- Store and Enjoy:
- Shape the butter into a block or ball and store it in an airtight container in the refrigerator for up to 1 week.

## INGREDIENTS:

- 2 cups raw cream (preferably chilled)
- 1/4 tsp fine sea salt (optional)
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### Equipment:

- Stand mixer, food processor, or hand mixer
- Fine mesh strainer or cheesecloth
- Bowl for collecting buttermilk