

Butter for my Bread



Pour cream into a seal-able jar. There should be room in the jar for the mixture to move around. Half cream and half air space is best.

Secure the lid and begin shaking. This can take a while (10 minutes), but you'll begin to feel the change. If you look closely you will see that the cream is turning solid into butter. Keep shaking.

The buttermilk will begin to separate from the butter. When you feel that there is a solid mass in the jar, you can carefully open the jar.

Use a strainer or muslin to separate the butter from the buttermilk. Place the muslin over a bowl, pour the butter and buttermilk through the muslin. Squeeze the muslin to remove excess buttermilk from the butter.

You might like to keep the buttermilk for making scones.

The butter can be stored in an airtight container in the fridge. It will last 2 to 3 days or why not eat it on that delicious bread you made.

Pure cream with nothing added.

Seal-able Jar with screw lid

