

A Bit about Butter

Butter is made by churning fresh whipping cream to separate butterfat from buttermilk. It is a simple process and only requires your Butter Churner plus whipping cream which has been left at room temperature for between 1-2 hours.

Steps to Making Your Homemade Butter

Using 1 ½ cups of whipping cream makes 4.2 oz. (0.26 lbs). of fresh natural butter.

Step 1: Prepare for churning:

Wash your Butter Churner in warm soapy water, rinse and dry thoroughly. Remove your whipping cream from the refrigerator and let it stand at room temperature for 2 hours.

Step 2: Churning your cream:

Remove the lid from your Butter Churner. Pour the cream into the glass base and place the lid on top to create a seal. Turn the handle to start the churning process. You will notice after a couple of minutes your cream will begin to turn foamy. After 5-6 minutes the cream will thicken. After 8-10 minutes the cream will turn very thick, keep turning you are nearly there! After 10-12 minutes you will notice the churning process becomes a little harder, after another minute the pressure will ease. If you look inside your glass jar you will see the cream has turned pale yellow and has separated to form butter and buttermilk.

Step 3: Rinsing your butter:

Remove the lid from the churner and carefully pour the buttermilk into a drinking glass. The buttermilk is similar to skimmed milk; do not throw it away as you can use it for lots of things including homemade scones. Pour the butter into a mixing bowl and pour cold water on top. You can add ice to the water to help the rinsing process. With clean hands gently massage the butter and squeeze to remove the butter milk. Repeat this process twice.

Step 4: Flavoring your butter:

For salted butter, sprinkle ¼ teaspoon of sea salt over your butter and use your Butter Churner paddles to mix. Taste your butter to make sure you are happy with the flavoring and then continue to use your butter paddles to mold into a square shape.

Step 5: Storing your butter

Once you have molded your butter into shape, store it in wax paper or a butter dish. Place in the refrigerator until ready to use, and consume within two weeks.