

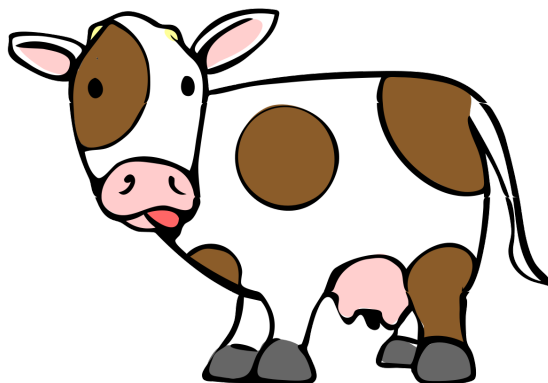
Butter

Ingredients

- 3 cups Heavy Cream
- ½ tsp Kosher Salt (optional)

Equipment

- 1 quart Mason Jar with Lid
- Large Bowl
- Strainer or Colander
- Cheese Cloth
- Spatula
- Butter Mold (optional)
- Air-tight Container



Directions

1. Pour heavy cream into the mason jar and seal the lid tightly.
2. Shake the jar for approximately 20 minutes or until the butter forms a ball in the container.
 - 2.1. The sound the mixture makes in the jar will change and suddenly sound more like splashing water as the butter begins to form.
3. Place the colander or strainer inside the large bowl and line it with two layers of cheesecloth.
4. Once the butter forms, remove the lid and pour the contents of the jar into the lined colander.
5. Let as much of the buttermilk drain away from the butter as possible.
 - 5.1. If you are using a butter mold, remove the butter from the cheese cloth and place it in the butter mold. Apply the base and press down until the butter milk stops coming out of the mold.
 - 5.2. If you are not using a butter mold, gather all the butter in the center of the cheese cloth. Twist the cheese cloth to squeeze out as much of the butter milk as possible. Unwrap the butter and place in an airtight container.
6. Sprinkle salt evenly over the butter and mix in with a spatula.
 - 6.1. For best results in a cheese mold, mix in the salt before unmolding the butter
7. Store in an airtight container for up to a week in the refrigerator.