

Recipe for

Butter in a Jar

FROM THE KITCHEN OF

Kids & Company



INGREDIENTS

A jar with a lid

Heavy Cream

2 or 3 marbles/optional

DIRECTIONS

Fill your jar half way with cream. If you're using marbles to speed up the process, drop them in now. Put the lid on tightly and **SHAKE** it like crazy! After a minute or two, the cream will thicken, and you won't hear liquid sloshing around. As the cream thickens, it will develop into whipped cream. Continue shaking and after a few more minutes, you'll again hear liquid sloshing around in the jar. Keep going for another minute or so, until the butter has formed a solid mass. You will need to rinse your butter under cold water. Knead it a little as you rinse. This will remove the last of the buttermilk and will prevent your butter from going rancid quickly.



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