

BUTTER

INGREDIENTS

1 pint room temperature heavy whipping cream

1/8 tsp. salt

2-3 Marbles

Container with a secure Lid

Crackers

DIRECTIONS

1. Put the marbles in the jar and then fill the jar half full with heavy whipping cream.
2. Secure the lid and begin shaking the jar for 8-10 minutes.
3. About halfway through you'll begin to hear a difference in the shaking sound. This is the beginning of the butter and the buttermilk separating. Add salt, put the lid back on, and keep shaking.
4. When you see a solid mass in the jar you can quit shaking because you have butter! Use a strainer to separate the butter from the buttermilk and transfer each to their own container.
5. Enjoy your freshly made butter with crackers!

