

## BUTTER

### INGREDIENTS

**2/3 cup** room temperature heavy whipping cream

**1** 1-cup jar with lid

**2-3** marbles

### DIRECTIONS

Pour cream into the jar, place the marbles in the jar and screw on the lid. Shake jar until butter forms a soft lump, 15-20 minutes. Continue to shake until buttermilk separates out of the lump and the jar contains a solid lump of butter and buttermilk. Pour off the buttermilk. Enjoy your homemade butter!

