



Slow Food Toronto *Welcome!*

To Super Easy Butter Making

Supplies for Making Butter

- heavy cream
- 2 marbles
- plastic container with a screw top lid

Butter Making Tips

- Use heavy cream. It contains more butterfat than regular milk or light creams. When you shake-shake-shake, the cream and the protein will glob together to make butter.
- Clean your supplies in warm soapy water before use.
- Instead of using one container, use two, and get someone else to help you. This will speed up the process. If you play some dance tunes while you do this you can have a butter-jump-up celebration.
- The amount of butter you make depends on how much cream you use.

Steps to Make Butter

1. Place clean dry marbles in the container.
2. Pour cream into container, leaving some room at the top to help give your cream and marbles room to move about when you are shaking it. Screw on the lid tightly.
3. Start shaking! Switch to the other hand when you get pooped and keep on shaking! Don't give up shaking!
4. At first the marbles can be heard moving about, but as the cream thickens the sound will become fainter. You can twist the lid off and take a look at the butter starting to solidify if you want. Put the lid back on securely, and keep shaking. Soon you'll hear a swooshing sound and will see that the buttermilk has separated and your butter blob is ready to form.
5. Carefully drain the buttermilk from the butter into a bowl. You might want to ask a grown-up to help you make buttermilk pancakes with this. You'll get to add a dollop of your homemade butter your hot homemade pancakes! You can refrigerate the buttermilk and use it within a few days.
6. Remove the marbles from the jar.
7. Carefully rinse residual buttermilk off the butter by running cold water into the jar, and draining it, until the water is no longer cloudy as it passes over the butter. If you don't do this, your butter will spoil easily. It's ready to eat! Spread some on a piece of bread. You can store the rest of your butter in the refrigerator.