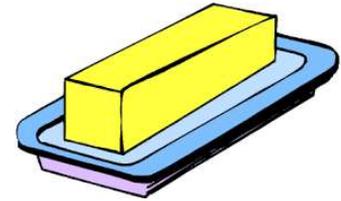


Churning Butter



Step by Step Instructions

Making your own butter can transport you back in time and be so rewarding. This is a fun activity for all ages and has a very satisfying result of delicious homemade butter. Making your own butter can be done with few supplies and little time making it the perfect activity for the whole family. This also provides a great opportunity to teach kids how we were not always able to just go to the store to buy butter and how food can change into different foods.

Supplies you will need:

- A jar (make sure it can be sealed tight! You do not want cream spilling out)
- Heavy cream or Heavy whipping cream
- Salt
- Strainer
- Bowl
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- Warm Water
- Plastic knife
- Bread or cracker

Now time to make butter!

Frist gather all your supplies. Make sure your cream is at room temperature, this is key to making butter.



Pour the cream into the jar, no more than halfway full, you want to make sure you have plenty of air space for the “butter concussion” or the splashing action that turns cream into butter.



Put the lid on tight and shake!! This is great for the kids to get energy out! Make a game of it, take turns, and have fun! After 5 -30 minutes, depending on how hard you are shaking you will start to see the butter granules separate from the buttermilk.



Strain the butter through a strainer, you can save the buttermilk for making biscuits or pancakes later – see recipe at the bottom.



If you feel it necessary, you can rise your butter off with warm water. Once strained and rinsed add salt to your liking and enjoy!



Buttermilk Biscuit Recipe



Ingredients:

- $\frac{3}{4}$ cup buttermilk
- 2 cups of flour
- 1 tbsp sugar
- 2 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt
- $\frac{1}{2}$ margarine or shorting

Instructions:

- Pre-heat oven to 420degrees
- Combine flour, sugar, baking powder, baking soda and salt in a large bowl, whisk to combine
- Add in cold margarine
- Using two knives or a dough blender cut the margarine into the dry mixture
- Add buttermilk, stirring to combine
- Place dough on floured surface, roll out to $\frac{1}{4}$ inch thick, cut into biscuits
- Place biscuits on a silicone baking sheet or baking sheet lined with parchment paper to prevent biscuits from sticking
- Bake for 10-15 minutes or until golden on top