

# Recipe from the EarlyON Kitchen:

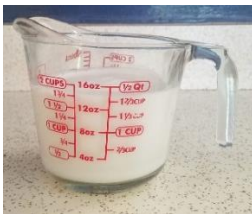
## *Homemade Butter*



1 jar



35% full fat whipping cream



1 bowl



### What to do:

1. Wash your hands!
2. Use a medium size jar. The bigger the jar the more cream to pour in and the more butter you will have.
3. Use 35% full fat milky Whipping Cream. Pour into jar to half full.
4. Secure lid tightly!
5. Shake jar vigorously for 15 minutes
6. Allow family members to take a turn shaking!
7. Check to see if it is beginning to thicken. That's part of the fun!
8. Keep shaking!
9. The liquid separates. Drain this liquid out and discard.
10. Transfer butter to serving bowl
11. Spread on bread, rolls or crackers.
12. MMM. Creamy, smooth and buttery.
13. Eat and enjoy!