

HOW TO MAKE *Butter in a Cup*

Ingredients

2 cups cold heavy whipping cream



Supplies

1 ounce plastic cups with lids



Step 1

POUR IT!

Pour 2 tablespoons of heavy cream into each portion cup. Place the lid on each cup.



Step 2

SHAKE IT!

Shake the container until butter forms a soft lump. Continue to shake until buttermilk separates out of the lump so there is clearly a solid lump of butter and some buttermilk. The process should take 3 to 5 minutes.



Step 3

STRAIN IT!

To strain, pour off or drink the buttermilk, leaving only the solid butter.



Step 4

SERVE IT!

Remove the lump of butter, and wrap it in plastic wrap. Refrigerate until you are ready to serve.

