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.

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