

Magic Butter

Shake, shake, shake! Turn cream into butter using only your hands!

Ingredients



1 cup heavy cream

Mix-Ins

Choose a flavor:

Maple Cinnamon



1 Tbsp maple
syrup



$\frac{3}{4}$ tsp
cinnamon

Orange Honey



1 Tbsp
honey



2 tsp grated
orange zest

Garlic Rosemary



1 Tbsp minced
rosemary



1 clove minced
garlic



$\frac{1}{4}$ tsp kosher
salt

Steps

1



Add heavy cream to a jar.
Tightly seal the top.

2



Shake, shake, shake! Cream
will start to resemble fluffy
whipped cream.

3



Keep shaking until solid butter
forms. (Be patient – this can
take up to 15 minutes.) Scoop
out butter. The remaining liquid
is buttermilk!

4



Choose a flavor! Stir desired
ingredients into butter.
TASTE & SHARE!