



how to make homemade butter ★★★★★

4.81 from 73 votes

Learn how to make butter the old fashioned way using simple kitchen tools, no butter churn required. Includes brief butter history.

Prep Time

5 mins

Cook Time

15 mins

Total Time

20 mins

Course: Appetizer Cuisine: American Keyword: how to make homemade butter
Servings: 8 ounces Calories: 204kcal

INGREDIENTS

- 1 pint heavy whipping cream
- Large bowl of ice water
- Salt to taste (optional)
- Stand mixer, hand mixer or blender, or a jar with a tight fitting lid

INSTRUCTIONS

1. Pour a pint of heavy cream or whipping cream into your device or into a jar with a tight-fitting lid. If using a machine, turn on low speed, then raise to medium speed. If you're using a jar, start shaking (you'll need some serious elbow grease if doing it by hand). First, the cream will turn into whipped cream with soft, then stiff peaks. Keep going until the cream breaks. If you're shaking the cream by hand, you'll hear a sloshing, then you'll begin

to feel something more solid hit the sides of the jar. If you're using a stand mixer, you'll see the butter clinging to the beater. This usually takes anywhere from 5 to 10 minutes -- by hand may take longer. In this process, you are separating the butterfat from the liquid.

2. Once the butter has solidified, pour off the buttermilk and save it for baking (or drink it!). Scoop the butter into a bowl. Rinse the butter by pouring ice water over it and pressing the remaining buttermilk out with a small spatula or a spoon. Pour off the water and repeat the process. Keep rinsing and squishing the butter with the ice water until the water runs clear. Then add some salt if you like and work that through the butter.
3. There you have it-- old-fashioned butter, no churn required! Spread on toast, corn on the cob, a baked potato, or whatever you like and enjoy!

NUTRITION

Calories: 204kcal | Carbohydrates: 1g | Protein: 1g | Fat: 21g | Saturated Fat: 13g | Cholesterol: 81mg | Sodium: 22mg | Potassium: 44mg | Vitamin A: 870IU | Vitamin C: 0.3mg | Calcium: 38mg

Nutritional information should be considered an estimate only; please consult a registered dietician, nutritionist, or your physician for specific health-related questions. Read [here](#). Please note that the recipe above is published using a recipe card plugin, with preexisting software which can auto-calculate metric measurements, as well as change the number of servings. Metric conversions and changes to the number of servings (resulting in different ingredient amounts) will only appear in the ingredient list, and are not changed within the step-by-step directions of the recipe.