

Milly Cow

Home Made Butter

Milk is used to make lots of tasty things, like cream, yoghurt, cheese and butter. You can make butter at home - all you need is thick cream and a pinch of salt.

Ingredients

Double cream (500ml/1 Pint)

Salt (quarter of a teaspoon)

Equipment

Blender

Directions

- 1 Pour the cream into a blender
- 2 Turn on the blender for 10 minutes, or until the butter separates from the liquid
- 3 Pour away the liquid
- 4 Mix salt into the butter (if you want it to taste salty)
- 5 Put the butter in a bowl and press with a spoon to squeeze out any remaining liquid
- 6 Spread your butter on some toast!

