Homemade Butter

1 pint heavy cream

1) Fill airtight containers approximately half full with heavy cream.
2) Securely cover containers.
3) Shake, shake, shake! ! ! !
   Keep shaking until the cream turns into butter.

Get a nice fresh slice of bread and spread your homemade butter onto it!

Does it taste different than the kind you buy from the store?

Food scientists have identified over 120 flavor compounds in butter which contribute to its unique flavor. No one has been able to duplicate these flavors.

Enjoy!