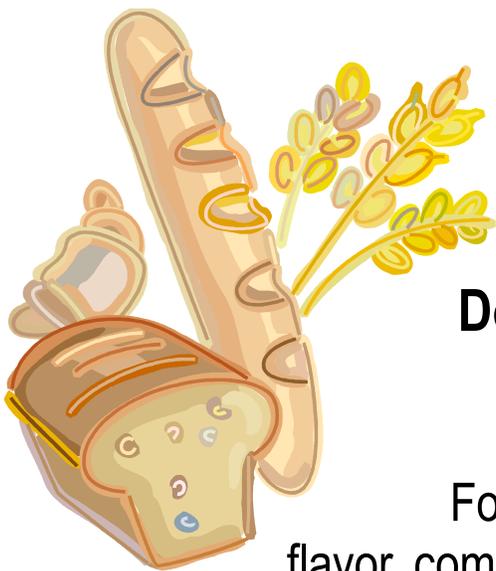


# Homemade Butter

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!**