

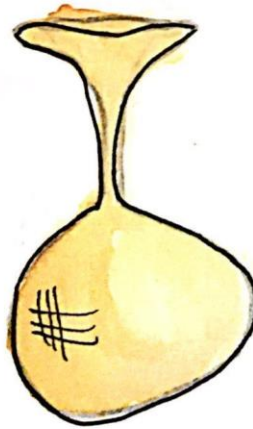
# How To Make Butter:



To make butter: fill 1/3 of a jar with heavy cream. Make sure the lid is well sealed.



Shake your jar vigorously. It will first turn to whipped cream, keep shaking, eventually the milk fat will separate from the liquid. Now you have butter!



If you want, you can strain the butter through cheese cloth to get all of the liquid out.  
You can also add salt to make it extra tasty!