

Job Carr Cabin Museum

Make Your Own Butter

Get a taste of pioneer life with this easy recipe!

Helping with food preparation and animal care were common chores for pioneer children. After milking the cows every morning and evening, the pioneers would collect the layer of cream that rose to the top of the milk pail. They scooped the cream into a container called a butter churn and then used a sort of plunger to mix the fresh cream into butter.

You can recreate this activity in a modern home with a pint of heavy whipping cream from the grocery store and a jar with a secure lid.

The temperature affects how quickly the cream turns into butter. On cold days, this activity can take a little extra time.

Note that this recipe is for unsalted butter which can be stored in a refrigerator for a few days. By adding a pinch of salt to the cream, the butter can be stored in the refrigerator for 2-3 weeks.

Materials 1 small lidded jar
 1 pint of heavy whipping cream
 1 box of saltine crackers
 A butter knife
 Napkin or paper towels

Instructions Fill the jar $\frac{1}{4}$ full with whipping cream and secure lid tightly.

Take turns shaking the jar. Use your best dance moves; the faster you shake the jar, then faster it will turn into butter.

You will know that it is ready when the butter forms into a ball. The solid butter will be pale yellow. The white liquid is buttermilk.

Spread your homemade butter on crackers for a snack.

Optional Use the buttermilk to make biscuits, corn bread, or pancakes.



Shaking butter during a field trip at Job Carr Cabin Museum



Butter churn in the pioneer kitchen at Job Carr Cabin Museum