

# Buttermaking

## What you need

- Glass jar with a lid
- Double cream (doesn't work with long life cream)
- Bowl
- Kitchen roll
- Small plate



**TOP TIP!**  
This works great



Milking a Shetland cow



## Let's make butter Here's how!

- 1 Wash your hands before you begin.
- 2 You need to sterilise your jar. Get an adult to do this for you. Boil the jar and lid in a pan for 15 mins or pop it in the dishwasher.
- 3 Pour some cream into the jar and screw the lid on very tight. Shake the jar until the buttermilk separates from the butter (it takes a bit of time to do this!).
- 4 Empty the contents onto a piece of kitchen roll which is sitting in your bowl. Squeeze the liquid out.
- 5 Place your butter on a plate, and pop it in the fridge to firm up. After 5 mins, take out and spread your delicious butter on something yummy (bannocks are great!)

Well done!



Kirn for churning butter

Do you like  
our photos?  
You can view more  
on our website.

[www.shetlandmuseumandarchives.org.uk](http://www.shetlandmuseumandarchives.org.uk)

Look for the  
photo archive  
section



Kirning butter outside a croft house