

Butter

4 pints cream
2 tablespoons water
1 teaspoon salt

Method:

Put cream into a butter churner or a food mixer and churn with a dough hook until the cream thickens. Add water and continue until butter grains leave the buttermilk. Drain off buttermilk and wash in clean, cold water.

Scald a wooden board and scotch hands (butter pats), then put into cold water.

Take out butter grains and pat with the salt, then mould into the shape you require.