

FUN THINGS TO DO FROM THE FARMING MUSEUM TEAM AT ADEN



Two examples of butter churns from the Aberdeenshire Core Collection

© Aberdeenshire Council

HOW TO MAKE YOUR OWN BUTTER IN A JAR

Years ago, butter was made on the Aden estate using a hand operated piece of equipment called a butter churn. Cream was churned or agitated until it turned into butter. It was very hard work. You can make your own butter by following the instructions below.

You will need:

- Double Cream
- Clean screw top jar

Fill your jar one third with the cream.

Screw on the lid tightly and SHAKE, SHAKE, SHAKE!

After a couple of minutes the cream will thicken and you won't hear liquid sloshing around anymore.

Keep SHAKIN'

As the liquid thickens, take off the lid to see what's happening inside the jar. The cream has turned into whipped cream! Grab a spoon and taste a wee bitty.

Screw the lid back on and keep SHAKIN'

After a few more minutes you'll hear liquid sloshing around in the jar again – nothing's gone wrong!

Have a wee peek inside and you will see that the sloshing is the buttermilk separating from the butter which is starting to solidify in the jar.

Almost there!

Once again, screw the lid back on and SHAKE for about another minute until the butter has formed a solid mass.

Take off the lid, pour off the buttermilk and shake the butter out of the jar. (You could save the buttermilk for baking cakes or pancakes.)

To finish, rinse your butter under cold water. Knead it a little as you rinse - this will get rid of the last of the buttermilk and help to stop your butter from going sour.

Spread on hot toast – DEEELICIOUS!

