M A K I N G  B U T T E R  I N  T H E  H O M E

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Good butter can be made only from good quality cream containing approximately 30% butterfat. The equipment used for churning or "breaking" the cream emulsion must be clean and sanitized.

In order to assure good quality and flavor the cream should be pasteurized while still sweet. The cream can be heated in a double boiler to a temperature of 165-170 F. and held at that temperature for 15 minutes. A lid should be kept on the container to help maintain the desired temperature and to prevent, or retard, "skin" formation on the surface of the cream. Slightly higher temperatures are not a problem but for safety reasons the 165 F. for 15 minutes should be considered minimum.

The cream then should be thoroughly cooled and held at 40 F. overnight. This period of time is necessary to ensure that the fat globules are thoroughly cooled.

If a small farm churn is used, it should be thoroughly cleaned with scalding water and cooled before the cream is added.

The agitation in the churn should be moderate to strong and remain constant until the butter granules reach the size of a grain of wheat.

During the period of agitation the temperature should rise to about 48-50 F., the ideal temperature for churning.

The butter granules at this temperature should be firm, but not hard.
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The buttermilk, or serum, should be drained using care to "screen" or collect all the granules. The butter, in granular form, should be washed twice with clean pure water at about the same temperature as the buttermilk removed. A few degrees cooler will be satisfactory but higher temperatures are not desirable. All traces of the buttermilk should be removed by washing.

The butter granules may be lightly salted at the rate of about 1-1/2 teaspoons salt per pound of butter granules, or they may be further processed without salt as desired. The granules should then be worked gently with a ladle or large spoon until the salt is evenly distributed and a smooth firm body is attained. At this point it might be considered slightly waxy. Care should be exercised so as not to overwork and cause a sticky, greasy, or salvy body. Such butter will deteriorate rapidly.

When the body is right the butter may be formed in a ball or packed in a suitable container for storage at refrigerator temperature.

If a churn is not available then the kitchen mixer may be used to "break" the emulsion and get the butter granules.

The cream would be prepared as outlined above and then added to the mixer bowl. Fill the bowl not more than one-half. The temperature should be between 45 and 50 degrees F. after it is placed in the bowl.

The agitator should be set at medium speed and allowed to run until the cream "breaks" and the granules form.

Note: At first the cream will most likely whip but continued agitation will break the emulsion and the product will become more fluid and the granules will form in 15 to 20 minutes. Gather and wash the granules.

After the granules are thoroughly washed proceed with salting and working the butter as outlined above.

If a cultured butter is desired, it will be necessary to add about 1/4 cup of good cultured buttermilk to the pasteurized cream and allow to stand at room temperature (about 70 F.) until a slight acid or sour taste is noted. Then proceed with churning as outlined above.

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