**How To Make Butter**

**Materials:**2 cups Whipping cream (Can be normal or heavy whipping cream)
1 Jar
1 measuring device
1 Fresh strong arms, able to withstand a lot of shaking

the whole process takes about... 10-20 minutes, the majority of the time is shaking. The rest is prep time and finish

### **[Step 1: Adding Ingredients](http://www.instructables.com/id/SUPCZF7F1U9XUNC/)**

[First you will want to measure out how much butter you really want to make. At the beginning of the recipe I measured about 1 cup of heavy cream](http://www.instructables.com/id/SUPCZF7F1U9XUNC/)

### **[Step 2: Capping and Shaking](http://www.instructables.com/id/S11DVCFF1U9XUO0/)**

[VERY CAREFULLY put the cap on the jar. begin to shake, it will take awhile to shake this into butter but it is well worth it in the end.](http://www.instructables.com/id/S11DVCFF1U9XUO0/)

### **[Step 3: Nearly done](http://www.instructables.com/id/SJ9XU2DF1U9XUO6/)**

[Every about 3 minutes check the jar by taking off the lid and looking inside, once you see about the consistency in the jar you are nearly done,](http://www.instructables.com/id/SJ9XU2DF1U9XUO6/)

Serve butter on sliced bread

**Ice Cream in a Bag**

**What you'll need:**

2 tablespoon sugar

1 cup milk or half & half

½ teaspoon vanilla

¾ cup rock salt

1 pint-size plastic food storage bag (e.g., Ziploc)

1 gallon-size plastic food storage bag

Ice cubes

**How to make it:**

1. Fill the large bag half full of ice, and add the rock salt. Seal the bag.
2. Put milk, vanilla, and sugar into the small bag, and seal it.
3. Place the small bag inside the large one, and seal it again carefully.
4. Shake until the mixture is ice cream, which takes about 5 minutes.
5. Wipe off the top of the small bag, then open it carefully. Enjoy!