



Making Goats Milk Butter

There are not many memories that compare to successfully making homemade goats milk with fresh, creamy and sweet tasting goats milk.

Since goat's milk is naturally homogenized, you will either need a cream separator or you will need to let the goat's milk naturally and slowly separate which can take a few days in the fridge. Once the cream rises to the top of the jar, use a spoon or ladle to separate the cream.

Place the separated or skimmed cream into Mason jar until it is about 1/3 full. You need this amount of empty space so the cream can churn properly. (If you want yellow butter, add a couple drops of annatto otherwise the butter will be white.)

Take the temperature of the cream with a thermometer. The target temperature is 55° F you will either place the jar of cream into a bowl of hot water or cool water to take the cream to the desired temperature of 55°.

Once the temperature reaches 55°, you can proceed.

Cover the Mason jar tightly with a lid and shake the warmed milk until the butter forms inside the jar. This can take anywhere between fifteen minutes to a half hour I've found. It makes for great family fun passing the jar around! You will feel the butter clump forming as you shake the jar. (You can use a mixer but stop as soon as the butter forms or it will reincorporate the whey.)

Once the butter has formed, you will need to thoroughly rinse any milk (whey) out of the butter by placing it into a bowl of cold water and working the whey out until the water runs clear. This can take a few rinses to ensure all the whey is out – leaving any whey in the butter causes it to spoil.

Once the butter is rinsed completely, you can salt it to taste and wrap it to store in the refrigerator or freezer.