

# Download Do Yourself Butter Cream Mixer

It doesn't take much to convince me that making something yourself is always better than store bought... This is also true for Butter. After making it once in my KitchenAid Stand Mixer, I couldn't believe my taste buds – It was so creamy and full of flavor!19 comments for Cantaloupe and Honeydew Cupcakes topped with White Chocolate-Cardamom Butter Cream and Chiffonade of Mint » Gorgeous! I love your use of seasonal fruit.Oh, and a little elbow grease. That's the fun part. You're going to shake, shake, shake your way to your batch of tasty homemade butter, and that does require a bit of muscle.Betsy, don't forget to drape a towel over the mixer; they keeps it from splattering. Also, you only get about half of the amount of cream (aka, 2 cups cream equals 1 cup butter).