

Download Do Yourself Butter Cream Mixer

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FULL RECIPE HERE: <http://shelonereid.com/diy-fluffy-shea-butter-creme/> WATCH IN HD! & OPEN ME! ----- S U B S C R I B E to my chan...Start mixing the butter. Before you add the sugar to the bowl, you should cream the butter on its own first. This will make adding the sugar much easier later on. Use a fork, wire whisk, spatula or wooden spoon to mush up the butter before you begin to mix. 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!