

## Butter Making Activity

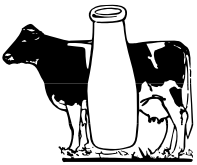


You'll need heavy whipping cream and a liquid-tight, glass container. A jam jar or baby food jar works great!

- Fill your container  $\frac{1}{4}$  to  $\frac{1}{2}$  inch with heavy whipping cream.
- Close container and begin shaking. Shaking creates energy in the form of heat so the faster you shake it, the faster you make it! Note: On a hotter day, you'll make butter faster.
- As you shake vigorously you'll see the cream begins to thicken. The sides of the jar will be completely coated.
- Keep shaking. When the thickened cream begins to separate from the glass you *almost* have butter.
- Keep shaking until you see the liquid (buttermilk) has separate from the solid (butter).
- Once you have butter, STOP SHAKING. If you keep shaking the butter will melt.

Spread over crackers, bread, etc...enjoy!

Revised 2-1-2022



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