

HOMEMADE

BUTTER

SCIENCE ENRICHMENT

MATERIALS NEEDED:

- a glass jar with a lid (1 per child)
- heavy cream (35% whipping cream)
- 2 or 3 glass marbles (**OPTIONAL**)

Please note that the marbles are optional. I do **not** use them, but others say it speeds up the process. If you're using a jar, be sure to use thick, tempered glass like a Mason jar.

Fill your jar half way with cream.

If you're using marbles to speed up the process, drop them in now.

Put the lid on tightly and **SHAKE** it like crazy!

Quite quickly, the liquid will **thicken**, and you won't hear liquid sloshing around anymore. That's supposed to happen.

Pop the lid back on, and keep shaking. After a few more minutes, we heard liquid **sloshing** around in the jar again. I thought something had gone wrong, and worried that our thickened mixture had thinned back into cream.

Not to fret! A peak inside revealed that the sloshing we heard was the buttermilk separating from the butter that was forming in the jar.

Once again, pop the lid back on, and shake it for another minute or so, until that butter is a **solid mass**.

Woohoo! We have BUTTER!

Pour off that buttermilk, and shake or scoop the butter out of the jar

