

Making Butter

Materials

- Clean, empty jar
- Heavy whipping cream
- Paper towel or thin fabric towel
- Salt

Instructions

- Half fill a clean jar with heavy whipping cream. Add a pinch of salt for taste.
- Screw on the lid and shake the jar for about 10-15 minutes. Eventually, it will separate into a lump (that's butter) and milky liquid (that's buttermilk). It's tiring, so you may want someone to help you shake!
- Take out the lump and put it on a paper towel. Wrap the towel around it and squeeze out any excess liquid.
- Now taste it. You can add more salt or other seasonings. Put it in a dish and store it in the refrigerator. Spread it on some bread or crackers and enjoy.

What's Going On?

When milk that comes straight from a cow is left to stand it separates into skim milk and cream. The cream is less dense so it floats on top. When you shake cream, the tiny blobs of fat bump into each other. The more you shake, the more they bump and join together. Eventually, you get butter!