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What in the World?: Homemade Butter

What do you need?: Whipping cream, small jar (baby food size works best)

What you do: Pour a small amount of cream into a jar. Seal tightly. Have child shake the jar while you supervise. After several minutes of serious shaking, a clump of butter should form. Pour off the liquid (whey) and chill the butter.

Tips: The more cream you add the longer and harder you need to shake. You may need to help young children by starting the shaking. Older children may want to mold the butter into shapes for special occasions. This can be done by spreading the butter on wax paper then freezing or getting it very cold. Cut with a cookie cutter. Fancy restaurants sometimes press a decoration into the cold butter.

Value: Science Rocks — Seeing transformation of properties.
Our World — Make a connection with the food chain that cream comes from cows and we make butter from cream.

Variations: Add flavorings such as garlic salt or coloring to the cream.

We did it!

Name

Signature/Stamp