

YOU BUTTER BELIEVE IT!

In this lesson, you'll learn how to make butter!

Materials

- Plastic Jar with Lid
- 3 Clean Marbles
- Heavy Whipping Cream (1/2c)
- Strainer
- Collection Container
- Plastic Spoon

Instructions

1. Pour Heavy Whipping Cream into the Plastic Container
2. Add 3 Clean Marbles to Container
3. Make sure lid is screwed on tight
4. Shake, Shake, SHAKE for 7-10 minutes!
5. Strain solid (BUTTER) from the container. You're done!

Observations

What did shaking the container with marbles do to the heavy whipping cream?

Why was there a liquid leftover (buttermilk)?

What does the butter taste like? Go ahead, it's edible!

Parental Note

Depending on how vigorously the container was shaken, it could take less or more time for the butter to form.

Feel free to flavor the butter to eat! What are some flavor combinations you can add other than plain salt?

STEAM Principles

Science - Using basic Chemistry principles to change chemical structure of cream.

Technology - Using marbles and supplies to speed up chemical process to change cream into butter and buttermilk.

Video Lesson

