

BUTTER CHURNING



Make your own butter at home with this easy science experiment!

MATERIALS

- Heavy whipping cream
- Jar or container with tight-fitting lid
- Wooden spoon or spatula
- Bowl
- Water



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STEPS

1. Pour heavy cream into the jar or container until it is half full. Secure lid.
2. Allow the cream to come to room temperature.
3. Shake the jar vigorously (really hard!) for about ten minutes, until you can hear liquid splashing around inside.
4. Open jar and carefully pour out the liquid (buttermilk).
5. Remove the butter and place in a bowl. Press the butter with the back of a wooden spoon or spatula to remove all liquid.
6. Pour clean water over the butter and continue pressing until all the liquid is gone and the water stays clear.
7. Enjoy the butter you made!



CONCLUSION

What state of matter was the heavy cream when you started? Circle one.



Solid Liquid Gas

What state of matter was the butter at the end of the experiment? Circle one.

Solid Liquid Gas

The fat molecules in the cream are surrounded by a protective “bubble” that keeps them separated. What step of the process do you think breaks down the “bubble” and allows the fat molecules to stick together?

How did the cream inside the jar feel different the longer you shook it?

Do you give your homemade butter a  or a  ?