

Butter In A Jar

Wyoming Activities

Materials

- 1 Cup whipping cream at room temperature
- 1 small jar with secure lid
- 1 bowl
- 1 wooden spoon

Activity Procedure

1. Pour whipping cream into a small jar and screw on the lid securely (instead of a small jar you can use small plastic 2 oz. cups with lids available from restaurant supply stores or your cafeteria, works great and then everyone can make their own butter.) Fill the container 2/3 full, you'll need some air space. Make sure the lid is secure.
2. Have students take turns shaking the jar vigorously for about 10 minutes. The more cream in a container, the longer it will take. Cream in 2 oz. containers should take 5-10 minutes.
3. Pour the buttermilk (white liquid) off of the butter and put the butter (clumps of yellow fat) into a bowl.
4. Wash the butter with cold water.
5. Press the butter against the side of the bowl, using the wooden spoon. Repeat the process until the water runs clear.
6. Pour the excess water off of the butter. After butter is separated it is usually salted for taste. For an experiment try salting before shaking.



Time: 30 Minutes

Grade:

Kindergarden- 12th Grade

Standards:

Science:

Science As Inquiry:

Mathematics:

Measurement:

