



The Academy of
Natural Sciences
of DREXEL UNIVERSITY

Do It Yourself Butter

Nothing tastes better than homemade butter! Whether you slather it on a piece of homemade bread, a muffin or a dinner roll, you just can't beat the taste of butter you've made yourself. Learn how to make butter in minutes with this amazing and simple science activity.

Materials:

- A glass jar with a lid
- Heavy whipping cream- cold!
- A little sugar
- A little salt

Instructions:

1. Fill your jar halfway with cream.
2. Put the lid on tightly
3. SHAKE it like crazy!

After a minute or two, the cream will thicken, and you won't hear liquid sloshing around anymore. Keep shaking. Soon it'll be whipped cream!

You can stop here and add some sugar (yum!) or you can keep going.

With more shaking, the liquid will completely separate from the cream and you'll have butter.

Pour off the liquid, add a dash of salt, and spread on bread or crackers.