

HISTORY & SCIENCE EXPERIMENT

HOMEMADE BUTTER



Supplies:

- 1 pint heavy whipping cream
- Glass jar with tight lid

Directions:

- Pour cream into jar and let sit for 2 hours at room temperature
- Tighten lid and shake for 10-15 minutes
- Pour off the liquid (buttermilk)
- Continue to shake jar
- Remove and rinse off the butter

