#NCSSconnects Virtual Activity

Activity: How to Make Homemade Butter

Category: STEAM - Cooking

Suggested Grade Level: Grades 2-12

Description: Learn how to make butter at home using heavy cream in this fun science experiment!

Supplies:
- A jar or container with a tight-fitting lid (a mason jar or baby food jar works well)
- Heavy cream
- Marble
- Salt to taste

Instructions:
1. Pour heavy cream (any amount) into the container.
2. Add the marble to the container and seal tightly with lid.
3. Now, get your upper body workout in by shaking the container vigorously until you notice the cream thickening. This could take a while – up to 30 minutes!
4. Make this a game by rolling the container back and forth with someone else.
5. Once you notice the cream has thickened and separated, open and remove the marble. Then pour out some of the liquid cream.
6. Add salt to taste, put the lid back on the container, and refrigerate.
7. When the butter is cold to the touch, it’s ready to eat! Try it on a piece of toast or snack of your choice.

Takeaways: Vigorous shaking causes the cream to solidify.