

You'll need

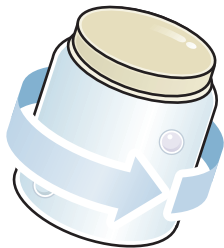
- Small, clean glass jar with tight-fitting lid
- Two clean marbles
- Drinking glass
- Table knife
- Crackers
- Plate
- Heavy cream (also called whipping cream)



Try This

Make butter!

It takes only a few minutes to make butter from cream.



- 3** Gently shake jar and swirl around marbles in the cream

Keep shaking until you can't hear the marbles moving

Do this

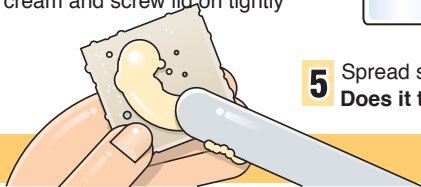
- 1** Chill cream, jar and marbles in refrigerator for four hours

- 4** Carefully remove lid and pour off the liquid into the glass

Scrape the soft solid in jar onto the plate; remove marbles



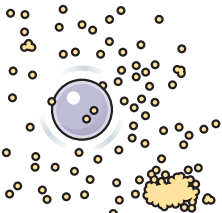
- 2** Put marbles in jar, fill jar with cream and screw lid on tightly



- 5** Spread some of soft material on a cracker
Does it taste like butter?

What happened?

Cream is a mixture of water, fat droplets and some dissolved solids



When you shook the jar, the marbles hit the fat droplets over and over and forced them to separate from the watery part of the cream

The fat droplets stuck together to make a lump of butter

The water and dissolved solids became "whey" – the thin, milky liquid you poured into the glass