



LET'S MAKE BUTTER

Use whipping cream to make butter



GRADES K-2

MATERIALS

- 2 small mixing bowls
- wooden spoon or paddle
- salt
- whipping cream with at least 30% butterfat content
- plastic spoons
- plastic knives
- small churn or small jars with tightly fitted screw caps (baby food to pint size)

KEY WORDS

- churn
- buttermilk

STANDARDS

- SCI.K.1
- SCI.1.4.1

OBJECTIVE

- Students will learn the process of making butter from whipping cream.

BACKGROUND INFORMATION

- Many early farms were entirely self-sufficient. Farmers fed themselves with the meat, dairy, and crops they raised on their farms.
- One half pint of cream makes ½ cup of butter.

PROCEDURE

- Take the butter out of the fridge 20-30 minutes before you begin so it is at room temperature.
- Fill your churn or jars ½ way with the cream and screw on the lids.
- Have students shake their jars until small lumps of butter form throughout. If using churns or large jars, this may take up to 30 minutes.
- Have students pour off their buttermilk in to a small bowl.
- Have students put their butter in another bowl.
- Have students take the extra buttermilk out of the jar with a wooden spoon or paddle.
- Students can taste a small amount of butter with a plastic spoon and spread it on crackers with a plastic knife.

RECOMMENDED ASSESSMENT

- Have students discuss in small groups why farmers make their own butter.

