

## “Ann’s Creative Corner”

### Project Number Eight: Butter Making!

- Tools – **Whipping Cream**. Glass Jars; small and large depending on the abilities of participants; children need small compact jars. Be careful of the Glass!
- Crackers - Good fibre crackers such as Stoned Wheat Thins (salted).
- Place Whipping Cream in Glass Jars about half full. Take turns shaking it vigorously. Adults really need to help. Continuous shaking is needed so don’t stop the process! 😊
- Eventually the Cream will turn into whipping cream texture; do not stop shaking. Next stage, you will see it start to yellow; do not stop shaking as this needs to be completely separated from the Milk you are starting to see. 😊 Do not open the jar to peek until it is ready as opening the jar and putting lid back on is not secure and it may leak at that point. Keep shaking until yellow is separated!
- Open the lid and drain the “Milk” out. This is perfectly good to taste as it is low fat milk from the Cream.
- Spread your soft butter onto salted crackers. The butter you make has no salt so it will taste better on salted crackers.
- Note: The Butter you made will last until the Date on the Whipping Cream so use it on “Best Before” date.

