

## **Ann's Creative Corner**

### **Project #305: Butter Making!**

- Materials, **Whipping Cream** and a small **glass** jar such as a canning jar.
- Pour a a small amount of your whipping cream into the glass jar. About ¼ of the jar amount.
- Secure it tightly with lid and do not remove the lid until the process is complete.
- Start shaking the jar vigorously! This will take quite some time.
- Take turns shaking it with Family and Friends.
- Be careful as the jar is GLASS so may not be suitable for Toddlers but okay for older Preschool Children.
- Shake it until it turns into whip cream. Observe this is still white.
- Shake it more and more. It will feel like it is not moving but if you keep shaking it, it will eventually start to slosh around.
- At this point look again and you will see it is starting to turn Yellow.
- Shake and shake and shake until the yellow turns into a ball!
- Now it is time to open the jar carefully as it may spray up a bit.
- Pour the liquid off the butter.
- This liquid is skim milk and you can drink it so see if the children would like to taste it.

#### **Activity:**

Enjoy your butter on some salted crackers! Stoned Wheat thins are good for this as they are firm and have some depth to them! Enjoy! The butter you are making has no salt so you probably want salted crackers. Please use this butter by the expiry date of your whip cream as it is dated!

