

This recipe can be used for reaching science key stage 2, attainment target 3: Materials and their properties 2, changing materials, and 3 separating mixtures of materials.

KS2,AT2/3

Make your own Butter.

Before you start you will need the following:-

- \*  $\frac{1}{4}$  pint DOUBLE CREAM
- \* a clean and dry screw top jar
- \* a spoon and a jug of cold water
- \* 2 wooden spoons or 'Scotch Hands'
- \* 4 ice cubes
- \* a bread board
- \* a container for your butter

Method:-

Carefully pour the cream in to your jar, screw down the lid tightly.

Shake the jar vigorously for 15-20 minutes, or until the fat (butter) has separated from the liquid ( Buttermilk).

Carefully pour off the butter milk from the butter , using a spoon to keep the butter in the jar.

Add half a pint of the cold water, screw the lid back on the jar and shake vigorously for a few minutes, this helps to remove more of the buttermilk.

Pour off the liquid, and if necessary repeat washing the butter.

Add the 4 ice cubes to the jar and shake until they have melted.

Pour off the water from the melted ice cubes.

Tip the butter out of the jar and squeeze it using the wooden spoons or scotch hands to remove more water and shape the butter.

Place the finished butter in a suitable container.

Try eating on freshly baked rolls.