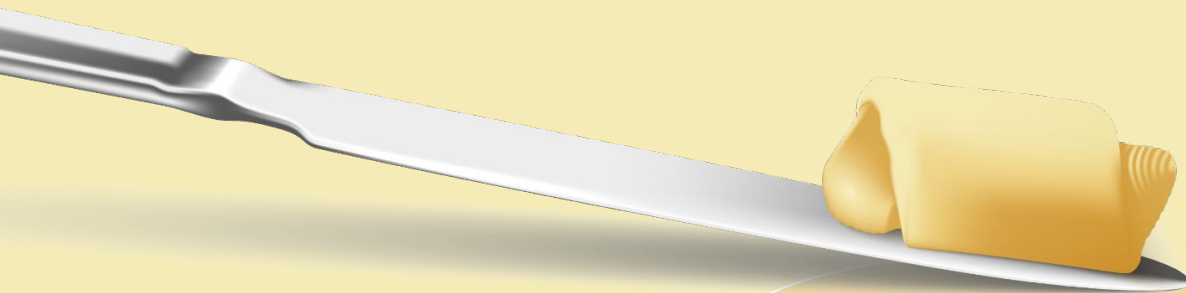


Making Butter!

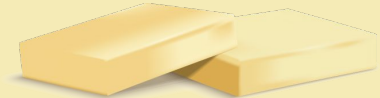


Introductions:

**My name is Saanvi Shah
and I will be guiding you
today!**

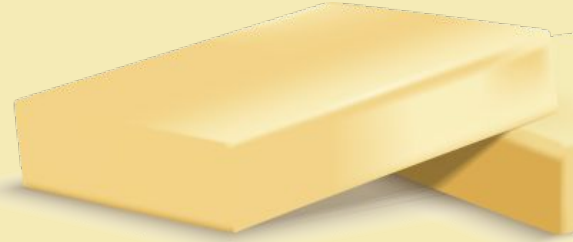
Your turn:

**My name is [...] and my
favorite dish is [...]**

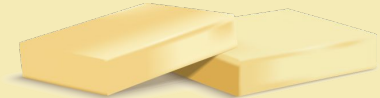


What is butter?

Butter is a **fat** that comes from **milk or cream**. We use it on bread, popcorn, and in cooking!

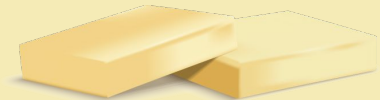


Can you name a food with butter in it? Or what do you put butter on?



What is used to make butter?

We only need **one thing**:
Heavy cream! You can
shake it in a **jar**, and it
turns into butter!

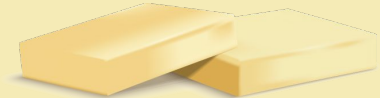


What is heavy cream made out of?

Heavy cream has:

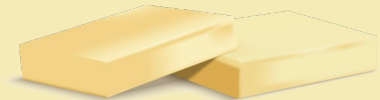
- **Fat**
- **Water**
- **Tiny bubbles of protein**

When we shake the cream, the fat **sticks together** while the **water separates!**



This is very similar to:

The fat and water separating is like oil and water separating. Try it! Swirl the glass gently to see if they mix.



Time to make butter!



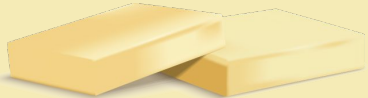
First Step:
Grab a mason jar!



Second Step:
Grab some heavy
cream and pour
half way!



**Third
Step:**
Secure the lid and
shake really hard
for 20 minutes.



Time to make butter!



Fourth

Step: After 20 minutes, there will be butter + buttermilk.



Fifth Step:

In the extra bowl, drain the butter milk from the jar.



Sixth

Step: When the liquid is drained, put the butter in the other bowl.

