

# home made butter experiment

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There's nothing ***butter*** than an experiment that's both easy and edible. Kids will love the instant gratification of this one. Even the very young einsteins should be able to lend a hand.



## supplies

- Glass jar (with lid)
- Whipping cream

## instructions

1. Pour the cream into the jar until it's about half full. Make sure there's plenty of space to be able to give the cream a good shake.
2. Ensure the lid is tightly screwed on and start shaking the cream around in the jar.  
This is where kids might like to take turns!
3. Keep checking the cream about every 5 minutes to watch the process of it turning into fresh, delicious butter!

