

Making Butter in a Jar

What you need for the butter in a jar experiment:

- Heavy whipping cream
- Mason jar
- A willing shaker

Doing the Butter in a Jar Experiment

Fill your mason jar about half way with cream.

Take turns shaking the butter until it is agitated and the fat begins to clump. We found that it took just a few minutes for the fat to start to clump together. At this stage, the butter looked almost like ice cream with a slightly sandy texture.

After we got tired of shaking the cream, we rolled it up and down the floor for a while before starting to shake it again.

After about 10 minutes of shaking/rolling, the cream was converted into butter. This happened quite suddenly, and much faster than we thought. It only took about one minute of shaking before the cream turned into whipped cream.

Credit:

https://www.steamsational.com/making-butter/?utm_campaign=tailwind_smartloop&utm_term=4687776&utm_medium=social&utm_source=pinterest&utm_content=smartloop