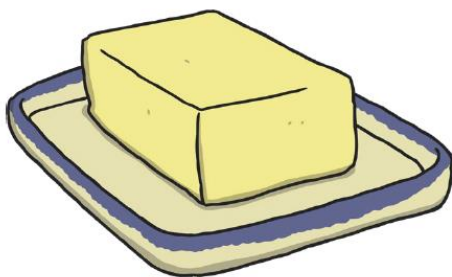


Make your own butter!



Butter tastes great on toast and is often used in baking, but did you know that it's really simple to make your own? Read on to find out more!

Equipment

- Cream – whipping or double cream works best
- Plastic jar with a lid
- Sieve
- Bowl

Method

1. Pour the cream into the jar. The jar should be about half full.
2. Put the lid on the jar and make sure it's closed tightly!
3. Now for the hard work! Shake the jar until you see a lump form – this may take some time, up to 10 minutes. You might want to ask someone in your home to take over whilst you rest!
4. Eventually you will see a lump and some liquid. The lump is butter and the liquid is buttermilk, an ingredient that can be used in lots of different things.
5. Pour the contents of the jar through a sieve, to separate the butter and the buttermilk.

What happening?

Cream is made up of tiny pieces (called molecules) of fat surrounded by water. When you shake the cream, the fat joins together to form a lump. They then separate from the liquid.




Now try this...

Watch this you tube clip, showing butter being made on a larger scale.

<https://www.youtube.com/watch?v=qwb2uZLSLhw>

Odd one out

Which of these dairy products is the odd one out? Why?

		
Butter	Milk	Cheese

Complete this word search

B	C	A	C	U	R	D	C
B	U	C	H	D	E	F	R
C	R	T	R	I	C	H	E
O	L	L	T	E	H	G	A
W	C	H	E	E	S	E	M
Y	R	I	A	D	R	E	U
M	N	O	R	W	H	E	Y
K	L	I	M	S	M	I	D

BUTTER

MILK

WHEY

CURD

CHEESE

CREAM

COW

DAIRY