



## HOMEMADE BUTTER

This is such a fun activity for young kids. And so simple. Use small Mason jars and each child can make their own.

### What you'll need:

1 Mason jar with a tight fitting lid

Enough heavy cream to fill the jar halfway

- I'd recommend using a small jar and a small amount of cream. The larger the jar, the more cream, the more shaking. You can decide how much time you want to spend on the activity!
- Fill each jar about halfway with heavy cream. Tighten the lid and start shaking. After a few minutes the fat molecules will start to stick together and thicken and look like whipped cream. And you won't hear any liquid when you're shaking the jar.
- Keep shaking! After a few more minutes, you'll hear liquid again. That means the buttermilk has separated from the fat and you have butter! Give it a few more shakes.
- Next, remove the butter from the jar. Rinse it under cold water and gently squeeze the butter to remove any remaining liquid.
- Enjoy!
- If you make a big enough batch that there's any left over after your bread and butter snack, store it in a container in the refrigerator.

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