

# Butter Lab

<https://www.youtube.com/watch?v=FAkkro7-1wo>

**Directions:** Follow the steps below to create homemade butter. DO NOT EAT if you are allergic to any of the ingredients.

1. Pour 1 cup of heavy cream into the jar.
2. Add some salt.
3. Weigh the jar. **279.5 g**
4. Begin shaking the jar. Stop every minute to fill in the data table below.

Time	Observations
Before shaking	There is a weird mess of salt on top.
1 minutes	There are bubbles forming and it looks thicker.
2 minutes	The heavy milk is starting to condense and it looks silky.
3 minutes	The heavy milk is starting to look more like butter, really condensed.
4 minutes	It now looks like cottage cheese.
5 minutes	The cottage cheese is now butter and now there is buttermilk in it.

5. Weight of the jar. **279.5 g**
6. Did the weight of the jar change before and after the shaking? **No**
7. Fold(mix) in the herbs.