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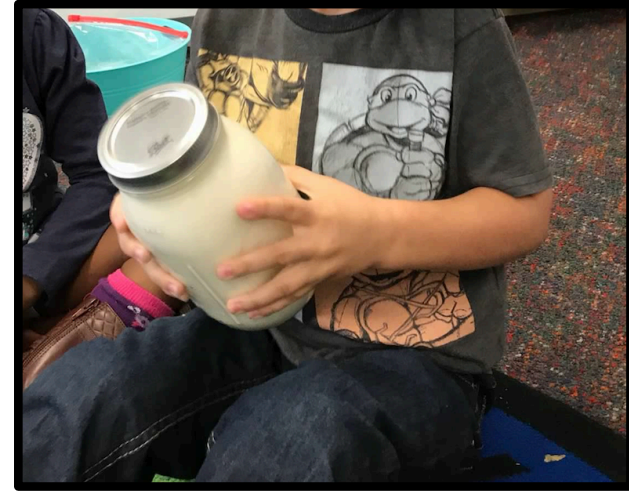
GRAPHICS:

<https://www.teacherspayteachers.com/Store/Victoria-Saied>

STEP BY STEP STEM: MAKING HOMEMADE BUTTER

SUPPLIES:

1. HEAVY WHIPPING CREAM
2. GLASS JAR WITH LID
3. SALT
4. PLASTIC BUTTER KNIVES
5. BREAD OR ROLL

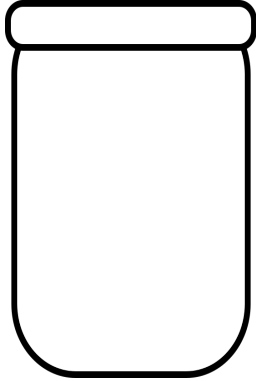


TIPS:

- DO NOT FILL THE GLASS JAR TO THE TOP WITH THE HEAVY CREAM. INSTEAD ONLY FILL THE JAR 1/2 - 2/3 FULL.
- MAKE SURE THE LID IS ON TIGHT.
- THE SIZE OF THE JAR AND THE AMOUNT OF HEAVY CREAM WILL DETERMINE HOW LONG IT TAKES THE BUTTER TO START BECOMING MORE SOLID.

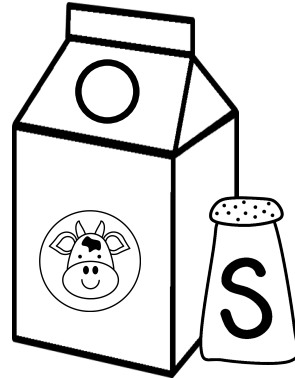
MAKING BUTTER

STEP 1



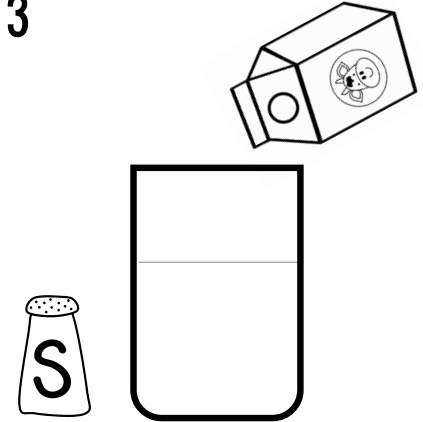
Clean an empty glass jar with a lid.

STEP 2



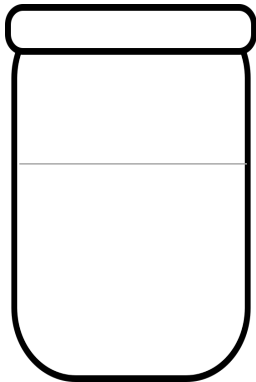
Find the cold heavy whipping cream and salt.

STEP 3



Fill the jar $\frac{1}{2}$ way with heavy cream. Add a few shakes of salt.

STEP 4



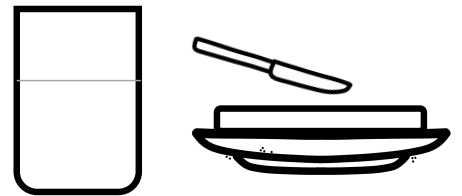
Put the lid tightly on the jar.

STEP 5



Shake the jar up & down and side to side until the butter forms inside.

STEP 6



Spread the butter on bread or store it in the refrigerator!