

Experiment 2: Like Butta!

What you need:

- **1 pint of Heavy whipping cream**
- **1 mason jar with lid or Tupperware container with lid (must seal)**
- **Crackers or bread**

In this experiment you will be using kinetic energy (vigorous shaking) to separate the solid particles from the liquid particles with the heavy whipping cream. You will pour the heavy whipping cream into the jar but leave about $\frac{3}{4}$ of an inch of empty space at the top before screwing on the lid very tightly. This will take about 11 minutes of serious shaking so you may need a sibling or a parent to trade off the shaking. You know you are done when you see thick yellow butter at the bottom and white sour buttermilk on top. Then open the container and pour off the liquid buttermilk (you can use it to make buttermilk biscuits or pancakes), thus leaving behind delicious fresh creamy butter. You can add some cinnamon and sugar or garlic and herbs to flavor this yummy treat.

Check out this video for an explanation <https://www.youtube.com/watch?v=qwb2uZLSLhw>