



BUTTER-UP

You Will Need:

- ⚙️ Heavy Cream
- ⚙️ Bowl
- ⚙️ Egg Beater



Instructions

1. Place a carton of heavy cream on the kitchen counter. Let it sit at home temperature for at least two days. You will notice a sour smell.
2. Then pour the cream into a small bowl and whip it with an egg beater. Continue beating for several minutes. Soon, a solid lump will form. This is butter!

This Is What Happens:

Cream is really the fat taken from milk. When cream is whipped, the fat sticks together to form butter. Your butter looks different from store-bought because the butter that you buy in the store has salt and yellow coloring added to it.



SCIENCE WITH CPUZAL

