## HOW TO TURN LIQUID INTO A SOLID **BY MAKING BUTTER**



**Directions:** Pour the whipping cream into the container or jar. Close the container and shake for approximately 10 minutes.

## What you need:

-Heavy cream or whipping cream will work. -a container or jar.



## Watch the butter form:





0 minutes





8 minutes



10 minutes

## **Observations**

What happens to the cream during these specific times after you have shaken it for 10 minutes?

<b>0</b>	
0 minutes	Observation:
3 minutes	Observation:
-	
8 minutes	Observation:
10 minutes	Observation:
10 minutes	