

Science with Zoe & Cogs - Experiment 3

Shake it!

What happens when you shake a jar of cream? Yes, you get a tired arm! But what else?



Things you need:

- 1 cup of fresh cream (straight from the fridge)
- 1 small sealable plastic container
- small bouncy ball
- strainer

What to do:

- 1 Half fill the container with cream.
- 2 Add the little rubber ball. Close the lid tightly on the container.
- 3 Keep shaking the cream until it starts to thicken. It will suddenly turn to butter and a watery liquid will also appear inside the container.
- 4 Empty the container into a strainer. The buttermilk can be collected to make great pancakes! The solid in the strainer is the butter.
- 5 Taste your butter and don't forget to remove the ball!

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What's going on?

Cream is full of fat globules and when you shake it air is trapped inside by these globules and a foam is produced that we call whipped cream.

When we keep on shaking these globules keep on clumping together and the foam suddenly collapses. This is when cream separates into the yellow fluffy butter and the white buttermilk.

What else do you see?

Use this space to write about, and draw anything else you noticed while doing this experiment.