

January 12, 2021

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Welcome to the Kentucky 4H virtual experience today we are focusing on 4H cloverbuds. My name is Jennifer Tackett and I am an extension specialist for 4H youth development

Today we are making butter. This activity uses what maybe allergens to some members so make sure you make substitutions as needed. You will need heavy whipping cream or substitution and a small cup with a lid.

Fill your Cup 3/4 full with heavy whipping cream. Put the lid on the cup make sure it is secure. Shake it for five minutes until the contents get lumpy. The lumpy material is butter

Butter is the fat removed from milk. it changes the texture. How did it happen? Look at what you've made. How does it go from liquid to solid? What does fresh butter taste like?

Add your homemade butter to crackers or toast.

Thank you for joining me today for the Kentucky 4-H virtual experience focused on 4-H cloverbuds. For more information regarding cloverbud projects check out our local University Kentucky Cooperative Extension service.