

Garlic Bread

4 people will begin making butter while 2 people chop herbs and garlic and slice the baguette. Slice the baguette lengthwise but not all the way through. Parents to help. Herb chopping people can then take over from tired butter makers/shakers.

Homemade Butter in a Jar

1. Place $\frac{1}{2}$ cup of cream into each of 4 jars.
2. Fasten the lid tightly
3. Begin shaking the jar.
4. SHAKE, SHAKE SHAKE!!!
5. After about 5 min you will notice the liquid has thickened. This is because the fat is changing and sticking together. You now have whipped cream in the jar. But don't stop shaking. We want Butter.
6. SHAKE! SHAKE! SHAKE!
7. It will feel like there is no room in the jar. This is because the fat is Congealing (sticking together) KEEP SHAKING!!
8. Soon you will see a thin liquid form in the jar and as you keep shaking a mass of butter will form.
9. The liquid is called buttermilk. Pour this buttermilk into the jar labelled BUTTERMILK. We will save this to use for making biscuits next session.
10. Put one clump of the butter you've made into a cereal bowl and mix in the chopped herbs and garlic.
11. Place the other 3 lumps of butter into the container labelled plain butter. We will use this in future recipes.
12. Spread the herb butter along the length of your sliced baguette (both sides) and close it back together.
13. Wrap the baguette in tin foil and place in pre heated oven for 10 minutes.