



Quick Clotted Cream

By Erin Fletter

Prep Time 7 / Cook Time / Serves 4 - 6

Fun-Da-Mentals Kitchen Skills

seal: to close tightly, keeping filling inside.

shake: to rapidly and vigorously move a covered container filled with food up and down and side to side to combine ingredients and create a different consistency, such as shaking whipped cream to make butter.

stir: to mix together two or more ingredients with a spoon or spatula, usually in a circle pattern, or figure eight, or in whatever direction you like!

Equipment

- Plastic jar + tight fitting lid
- Liquid measuring cup
- Measuring spoons
- Rubber spatula

Ingredients

Quick Clotted Cream

- 2 T whipping cream ******(for DAIRY ALLERGY sub dairy-free/nut-free whipping cream OR coconut cream at top of can of coconut milk)******
- 1 pinch salt
- 1 pinch lemon zest
- 1 tsp lemon juice
- 1 T granulated sugar

Food Allergen Substitutions

Quick Clotted Cream

Dairy: Substitute dairy-free/nut-free whipping cream OR coconut cream at top of can of coconut milk.

Instructions

Quick Clotted Cream

fill + seal + shake

Fill a plastic jar with **2 tablespoons of whipping cream** (it should be 1/4 full). Add **1 pinch of lemon zest** and **1 pinch of salt**. Tightly seal with the lid and have your kids shake, shake, shake until the cream almost becomes butter. It may take up to 5 minutes to make the clotted cream. Just when you feel like the cream will no longer move in the container, right before butter is made, you've made clotted cream! If you over shake it, it will become butter, and that is yummy, too!

stir + enjoy

Stir in **1 tablespoon sugar** and **1 teaspoon lemon juice** and enjoy with scones, like our **Lemon Berry Scones** or **Perfectly Peach Scones**!

Featured Ingredient: Heavy Cream!

Hi! I'm Heavy Cream!

"I'm not a lightweight, like half and half. I'm full of fat and pour out much thicker. You can also call me 'heavy whipping cream.' The names refer to the same thing! Did you know that I can transform myself with your help? I turn into a fluffy topping to put on cakes and pies when you whisk me as fast as you can (or you can use a mixer). However, I go through an even bigger change when you shake me really hard in a covered container for a few minutes—I turn into butter!"

Heavy cream is the thick, high-fat liquid at the top of raw milk. It naturally separates from the milk, rising to the top. It is skimmed off and then pasteurized to kill bacteria, which makes it safer to drink and lasts longer.

Heavy whipping cream is made up of about 36 percent fat. In comparison, regular whipping cream is 30 percent fat, and half-and-half averages to about 14 percent.

Heavy cream whips up better as a topping if the cream is cold, and pouring it into a cold mixing bowl before whipping also helps.

The Guinness World Record for the most people simultaneously whipping cream by hand is 1,434 and was set on August 22, 2015, by employees of the Swiss company Nordostmilch AG in Bürglen, Switzerland.

A dollop of whipped cream is great on fruit, cakes, and pies. The tallest recorded dollop so far was over 7

inches atop a mug of hot chocolate!

Some of the foods heavy cream is added to include cakes, frostings, ice cream, salad dressings, sauces, soups, sour cream, scrambled eggs, chocolate ganache, crème fraîche, panna cotta, and homemade cheeses.

One-half cup of heavy cream contains 43 grams of fat, 3 grams of protein, and the minerals calcium and phosphorus. It has more of the fat-soluble vitamins A, D, E, and K than lower-fat dairy products. Fat-soluble vitamins are more easily absorbed by your body when eaten with fat.