

SPLODGE

Things you will need:

A jam jar,

A marble

Double cream.

Fill your jar a little over $\frac{1}{2}$ full with the cream. Add the marble and screw on the lid of the jar very, very tightly.

If your child has small hands use a small jar like a pesto jar. If they have bigger hands, you can use a bigger jar.

All you need to do is shake, shake and shake some more. First you will get whipped cream, then little lumps, then the lumps will turn into one big lump.

When you have a big yellow buttery lump you can drain the liquid and remove the splodge.

Now rinse the lump under cold water until all the run-off water is clear. Add salt if you wish and refrigerate for a few hours. It is best eaten the same day as you make it. You can keep it for a few days, but if you haven't rinsed it well it may start to taste rancid as the days go on.

Keep refrigerated.

