

**PULL-OUT
ACTIVITY SECTION**

THE LAB

**Eight pages of things
to make and do**

WARNING!

This experiment
uses nuts. Please do
not attempt if you
have a nut allergy.

**Kitchen
chemistry**

Make peanut butter

Whizz together a few simple ingredients and see how you can magically change materials.

What you need

- 200g dry roasted peanuts
- 1½ tbsp honey
- 1½ tbsp sunflower oil
- Blender
- Spoon
- Glass jar

Instructions

Put the peanuts and the honey in a blender. Ask an adult to help you. Blend for one minute. Now add the sunflower oil and blend until the mixture is smooth and creamy. Using a spoon, transfer the peanut butter from the blender into a glass jar. Place the jar in the fridge to chill.



Mix nuts and
honey in a blender.

How does it work?

So how do nuts, honey and oil turn into the thick, yummy gloop that is peanut butter? This experiment shows what happens when you change the sizes of materials and mix different ingredients together. When you chop up nuts in a blender, they get smaller. It also releases peanut oil from inside the nuts, so you get nut particles floating in oil. This mixture is much runnier than peanut butter, and will separate into two layers if you leave it to rest. The sunflower oil makes it thick and creamy and less likely to separate. The honey is there for sweetness (although its stickiness helps too). When the mixture cools, the mixture thickens a bit more.

We would love to see pictures of your lab experiments. Please send your photos to scienceandnature@dennis.co.uk

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