

Name: _____

Date: _____

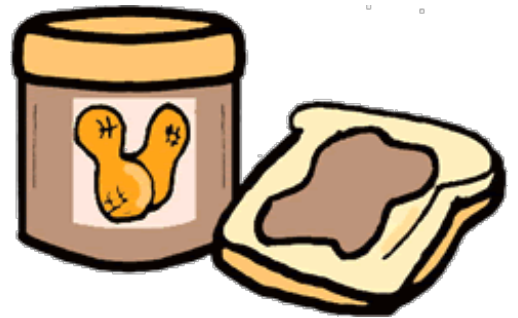
DISCLAIMER: *This activity involves peanuts and should be conducted with the help of an adult. Please avoid this activity if anyone has a peanut allergy.*

DO THE MATH!

How many peanuts do you think it takes to make one 12 ounce jar of peanut butter? Explain how you came up with your estimation.

MATERIALS NEEDED:

- Food processor or blender
- Jar with lid
- 4 cups roasted peanuts, shelled
- 2 tablespoons vegetable oil (canola or olive oil can be also used)
- 1 teaspoon salt
- 1 teaspoon sugar
- Optional: preferred additional flavors (i.e., honey or vanilla)



INSTRUCTIONS:

1. Add the peanuts and 1 tablespoon of oil to the food processor or blender.
2. Slowly pulse the processor or blender on low.
3. Taste the peanut butter and determine if anything needs to be added.
 - a. Oil makes it smoother.
 - b. Sugar makes it sweeter.
 - c. Salt makes it saltier.
4. After adding any additional ingredients, continue to pulse the food processor or blender on low.
5. Continue to taste and add ingredients as necessary.
6. Once the peanut butter has reached a taste and consistency you are happy with, it's ready to eat!
7. Store the leftover peanut butter in a closed jar in the refrigerator.

WRITE ABOUT IT!

In one or two sentences, describe how the scientific method was applied when peanut butter was invented.
