

Pantry Made Cream Cheese

3/4 cup Heavy Cream Powder

1 1/2 cup warm water

1/4 tsp salt (*see notes)

2 1/4 tsp. white vinegar

Add the warm water into the powdered heavy cream gradually (while whisking) to combine until smooth. Add salt. Heat over medium heat just until boiling. Remove from heat and add vinegar. Return to heat, lowered to medium low, and stir until milk begins to separate into curds. Strain into a colander draped with cheesecloth and allow to drain for 4 hours. Once the mixture has cooled to room temperature you can gently squeeze the remaining whey out. To “cream” it, blend with a mixer or egg beater until smooth.