

## Easy Cream Cheese

1 quart hot tap water

2 cups buttermilk

1/4 Junket Rennet tablet dissolved in 1 T. cold water

2 c. dry milk powder

2 T. vegetable oil (opt.)

Blend all ingredients and place in a heavy saucepan coated with a nonstick spray. Set in a warm place overnight. Cut or stir to break into curds and cook over medium heat for five minutes.

Pour into a cheesecloth lined colander and let rest 15 minutes. Gather edges of bag, secure with a rubber band and hang, or press until firm like cream cheese. Add salt if desired.