

From Powdered Milk to Cheesecake

Yogurt

1 quart boiling water
1 quart lukewarm water
½ c. plain yogurt
2 c. dry milk powder
1 capsule acidophilus (opt.)

Spray pan with Pam and boil 1 qt. of water. Blend dry milk with part of this water (use blender, egg beater or whip) and add back to pan and heat to 180 degrees. Pour into 2-quart container. Add remaining lukewarm water to milk mixture. If temperature is NOT hotter than 110 degrees, add stirred yogurt and acidophilus and mix well. If mixture is too hot, add ice cubes to cool, then add yogurt.

Pour into quart jars and keep in a warm place where it will not be jiggled or moved. Cover with towels. (Can put on heating pad, set on medium, cover heating pad with 2 towels. Put qt. jars on towels and cover with another towel.) Let set for 4-6 hours.

Sour Cream

1 qt yogurt

Line a colander with loose-weave fabric or cheesecloth. Pour yogurt into colander. Cover and place in a bowl. Drain for about 15 min until you can gather edges of bag. Secure with a rubber band and hang. If yogurt drains through fabric, return to colander for another 15 min.

Depending on fabric used, yogurt will need to hang for 1 – 4 hours in cool place, until consistency is like sour cream. Scrape yogurt from fabric with a spoon and place in a bowl. Sprinkle with salt. Mix well. This stores in refrigerator up to 3 weeks.

Cream Cheese

Follow directions for sour cream, but drain 3 – 8 hours, or overnight, in a cool place. (Add salt to taste.)

Note: The above yogurt recipe will make enough sour cream and cream cheese for the following recipe. Draining one quart at a time will speed draining and make for thicker consistency.

This recipe comes from 'With Singleness of Heart' Recipes for Sunday Meals, pg. 88. :

Elegant Creamy Cheesecake

9-inch graham cracker crust
16 ounces (2 cups) cream cheese
1/2 cup sugar
2 eggs
1 tsp. vanilla
1 1/2 cups sour cream
1/4 cup sugar
1 teaspoon vanilla

With a blender or mixer beat together the cream cheese, 1/2 cup sugar, eggs, and 1 teaspoon vanilla until well blended and creamy. Pour into graham cracker crust and bake at 350 degrees F. for 30 minutes. While this bakes, stir the sour cream, 1/4 cup sugar, and 1 teaspoon vanilla together. Spread over the hot cheesecake and return to oven for 5 minutes more. Serve plain or with favorite fruit topping. Serves 8 to 10.