

# Crème Fraîche

*Also known as Coddled Cream in Britain or Queso Fresca in Mexico, this is a very easy project; but it must be ignored for a long time before it is ready. The only real drawback is the fact that one must buy so much buttermilk to make the first batch. After that, one can use a heaping tablespoon of your homemade crème fraîche to make each batch that follows.*

1 cup            heavy (whipping) cream  
1 Tbs            buttermilk, or previous batch of crème fraîche

## Procedure

- Warm the heavy cream to baby bottle warm—around 110°F. (This can be done on the stove top or in a microwave.)
- Stir in the buttermilk.
- Place in a warm place, around 90°F, for 48 hours. If you have an gas oven, the pilot light will keep the inside of the oven at the correct temperature naturally. Just remember NOT to turn on your oven while the crème fraîche is doing it's thing.
- Refrigerate.

**Yield: 1 cup**