Cream cheese is extremely easy to make and homemade is unmatched by store bought varieties. Mesophilic culture and rennet are available from home cheesemaking suppliers.

Equipment:
- Non-reactive stockpot
- Dairy thermometer.
- Food safe container for ripening
- Cheesecloth.
- Colander

Ingredients
- 1 pint of whole milk.
- 1 pint whipping cream.
- 1/8 teaspoon dried mesophilic culture or 1 tablespoon buttermilk.
- 1 drop of rennet diluted in 1 teaspoon of bottled water (or non-chlorinated water)
- Optional: 1/8 teaspoon of 30% Calcium Chloride solution diluted in 1/8 cup of water.
- 1/2 teaspoon of pickling salt

Method
Combine milk and cream in stockpot. Heat to 72ºF, stirring from time to time keep bottom from scorching. Transfer to food safe container. Add calcium chloride, if using. Add mesophilic culture and stir. Add diluted rennet stir for 1-2 minutes, then hold spoon or ladle still in the milk until agitation stops.

Place container in a quiet, warm location for 12 to 24 hours until a firm curd has formed. Longer setting time will result in more acidity and flavor development.

After the curd has set, pour into a cheesecloth lined colander.

Allow to drain at room temperature for 6 hours, or until cheese is thick.

Place cheese in bowl and knead in salt with clean hands or a spoon, ensuring it is evenly distributed. Store in sealed container in refrigerator for up to 2 weeks.