



Homemade Sour Cream

Jacob · 28/09/2024



Prep Time

1 day 10 mins

Difficult

Easy

Servings

8

Description

Sour cream is easy to make yourself A lot of cake and cookie recipes call for sour cream which might not be readily available at home This quickfix tastes exactly like the standard storebought

Ingredients

— - ¼ cup milk - ¾ teaspoon distilled white vinegar - 1 cup heavy cream

Instructions

1. Combine milk and vinegar and let stand for 10 minutes. Pour heavy cream into a jar. Stir in the milk mixture
2. cover the jar
3. and let stand at room temperature for 24 hours. Chill before using. Recipe Tip You can use 1/4 cup of buttermilk instead of the milk and vinegar mixture.