

WHIP IT UP

Ricotta Cheese Recipe

This cheese will remain fresh and sweet for about a week.

INGREDIENTS:

- **1 Gallon** whole cow's milk
- **1 Tsp.** citric acid, dissolved in **1/2 cup** cool water
- **2 Tbsp.** heavy cream
- **1** Coffee Filter



INSTRUCTIONS:

1. Stir dissolved citric acid mixture into the milk.
2. Slowly heat the milk to 195-205°F, stirring frequently. Turn off the heat and allow to set for 1 hour. Do not stir.
3. Line a colander with a coffee filter, pouring the curds and whey into it. Drain for at least 30 minutes, longer if you want a drier cheese.
4. Place the curds in a bowl and add heavy cream. Salt to taste and refrigerate.



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SAMPLE RECIPE CARD

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Creamy Apple Butter Dip Recipe

For those with a peanut allergy, substitute the peanut butter for soy butter or sun butter!

INGREDIENTS:

- **1 8-ounce** package of cream cheese, softened
- **1 cup** apple butter
- **1 cup** creamy peanut butter
- Apple slices, sliced bananas, pear slices and/or graham crackers

INSTRUCTIONS:

1. Beat the cream cheese, apple butter and peanut butter with an electric mixer on medium speed in a medium bowl until smooth.
2. Cover with plastic wrap and refrigerate for 1 to 4 hours before serving.
3. Serve with an array of fruit sliced and/or graham crackers for dipping.





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