



Homemade American Cheese

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An easy recipe for making your own American Cheese at home!

Course	Cheese
Cuisine	American
Prep	20 minutes
Chilling time	3 hours
Total	3 hours 20 minutes
Servings	1 pound American cheese
Calories	1473 kcal

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Ingredients

- 1½ teaspoons unflavored gelatin
- 1 tablespoon water
- 12 ounces Colby cheese shredded fine (about 3 cups)
- 1 tablespoon whole dry milk powder
- 1 teaspoon salt
- ⅛ teaspoon cream of tartar
- ½ cup + 2 tablespoons whole milk

Directions

1. Line a 5x4-inch disposable aluminum loaf pan with plastic wrap, using enough so that excess hangs over the sides.
2. Sprinkle the gelatin over the water in a small cup and let sit until the gelatin softens, about 5 minutes.
3. Meanwhile, pulse together the shredded cheese, dry milk powder, salt and cream of tartar in a food processor until combined, about 3 pulses.
4. Bring the milk to a boil in a small saucepan. Remove from heat and immediately whisk in the softened gelatin until it is completely dissolved and the mixture is smooth.
5. Turn the food processor on so it is running, then slowly add the hot milk mixture to the cheese mixture until smooth, about 1 minute, scraping down the bowl as needed.
6. Immediately transfer the cheese to the prepared pan. Working quickly, pack the cheese firmly into the loaf pan to eliminate most air pockets, then smooth the top. Fold the overhanging plastic tightly against the surface of the cheese and refrigerate for at least 3 hours. The cheese can be stored in the refrigerator, wrapped tightly in plastic wrap, for up to 1 month.

Recipe Notes

Note: Be sure to use *whole* dry milk powder, not nonfat dry milk powder, as it will make a difference. I purchased my whole dry milk powder from [King Arthur Flour](#).

Nutritional values are based on the whole recipe

Nutrition Facts

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Amount Per Serving**Calories** 1473 **Calories from Fat** 1035**% Daily Value***

Fat 115g	177%
Saturated Fat 72g	450%
Cholesterol 342mg	114%
Sodium 4473mg	194%
Potassium 754mg	22%
Carbohydrates 17g	6%
Sugar 10g	11%
Protein 91g	182%
Vitamin A 3650IU	73%
Calcium 2537mg	254%
Iron 2.6mg	14%

* Percent Daily Values are based on a 2000 calorie diet.