

# Freeze Dried Cream Cheese

As many trays as you choose to fill\*

[Live Life Simple's: Freeze Dried Dairy -- Heavy Cream, Half and Half, Sour Cream, Cream Cheese, Cool Whip & Reddi Whip](#)

## Ingredients:

Blocks of Cream  
Cheese



## Directions:

1. Cut blocks of cream cheese down into smaller cubes
2. Place on a silicone or parchment lined tray
3. Freeze until solid
4. Freeze Dry
5. Store Appropriately (See Tips and Tricks for storage help)

**Note:** I think this would be really good stored with some pieces of freeze dried fruit, and you could mix it up and use as a flavored bagel spread.

**Cycle Time:** My cycle time in a less than full freeze dryer was 13 hours

**Rehydration:** Add a little bit of cold water and stir until desired consistency is reached



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[www.freezedryingcookbook.com](http://www.freezedryingcookbook.com)

Cycle times & rehydration for reference only

\* Large Tray = 8 Cups/tray    Medium = 6 Cups/Tray    Small = 4 Cups/Tray