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# Crème Fraîche

*Cross Keys Inn - Pittsburgh, PA  
Pittsburgh Chefs Cook Book - 1989*

**1/2 cup sour cream**

**1/2 cup heavy whipping cream**

In a bowl, mix together the sour cream and whipping cream. Transfer the mixture to a one-gallon glass jar.

Allow the mixture to stand in a warm area of the kitchen for eighteen hours.

Chill and reserve until needed.

## **Condiments, Sauces**

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*Per Serving (excluding unknown items): 657 Calories; 68g Fat (91.5% calories from fat); 6g Protein; 8g Carbohydrate; 0g Dietary Fiber; 214mg Cholesterol; 106mg Sodium. Exchanges: 1/2 Non-Fat Milk; 13 1/2 Fat.*