



Easy Crockpot Yogurt

The recipe is super easy to make

Ingredients/Materials:

- 8 cups (half-gallon) of whole milk
- 1/2 cup store-bought natural, live/active culture plain yogurt (or acquire a starter from a friend)
- 1 packet of unflavored gelatin
- Fresh fruit
- 4 quart Crockpot
- Thick bath towel



Directions:

Preheat crockpot on low. Add half gallon of milk. Cover and cook on low for 2 1/2 hours.

Unplug your crockpot. Leave the cover on, and let it sit for 3 hours.

Remove 2 cups of the warm milk and place in glass bowl.

Whisk in live/active culture yogurt.

Whisk in unflavored gelatin.

Return contents back to crockpot. Stir to combine and replace lid.

Wrap a heavy bath towel around the crock for insulation, but do NOT turn crockpot on.

Allow to sit overnight, or 8 hours.

Blend in fruit; allow foam to settle and serve,

Note: If you prefer not to use gelatin, line a colander with a coffee liner and place in the sink. Allow the liquid to drain for about 30 minutes or until yogurt resembles the consistency of sour cream.

Starter:

Reserve 1/2 cup as a starter to make a new batch.

To Store:

Place in sealable containers and store in the refrigerator 7-10 days.