



Crockpot Yogurt

Yield: 2 Quarts

- 2 Quarts Milk - Can use raw or store bought whole milk
- 1/2 cup pre made plain yogurt with live cultures.

For the Strawberry mix in:

- 1 1/2 cups fresh or frozen strawberries.
- 1/2 cup honey
- 3 tsp vanilla extract
- 2 tsp lemon juice

Add 2 quarts milk to crock pot or slow cooker with lid and turn on low. Heat to 180 degrees F (about 2 hours) Check with a kitchen thermometer at 1 hr 45 min the first time as some crock pots heat differently.

Once the milk reaches 180 F turn the pot off and let sit for another 3 hours till it cools back down to 105-115 degrees F.

Mix in 1/2 cup yogurt, cover, and wrap with a towel to keep warm. Make sure to unplug your crock pot or slow cooker. Let sit for 8 to 12 more hours. The longer it sits, the more tangy it will be.

After 8- 12 hours you can add your mix ins or flavorings if you like, and then pour into glass jars to refrigerated and store for up to 2 weeks. **REMEMBER** to save enough plain yogurt for your next batch!!

To make the Strawberry mix in:

Add all ingredients to a blender and blend until smooth. If you use frozen strawberries thaw until they are soft enough to blend.

Mix into yogurt with a spoon or hand mixer.