

Homemade Crock Pot Yogurt Recipe

Ingredients

- 1 gallon whole milk
- 1/2 cup plain yogurt with live cultures
- 1 large crock pot (5-6 quarts)
- 1 bath towel or blanket
- Optional: food thermometer

Instructions

1. Pour the milk into your crock pot.
2. Turn crock pot on LOW and heat for 2 1/2 hours (about 180 degrees F).
3. Turn off and let milk cool for 2 1/2 to 3 hours (110-115 degrees F).
4. Mix 1 cup warm milk with 1/2 cup yogurt starter, stir back into crock pot.
5. Cover, wrap in towel, and let sit (unplugged) for 8-12 hours.
6. Check for thickened yogurt. Refrigerate and enjoy!

Optional: For Greek Yogurt

Line a colander with cheesecloth. Pour in yogurt and let strain 2-4 hours.

The longer it strains, the thicker it gets.

Use leftover whey in smoothies or baking.

Flavor Ideas

- Vanilla: Add vanilla extract + honey
- Strawberry: Stir in blended berries

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- Cinnamon Honey: Add both for cozy flavor!

Tips

- Save a spoonful to use as starter next time.
- Strain longer for thicker yogurt.
- Heat milk slightly higher for creamier results.