

HOW TO MAKE

YOGURT



1° STEP

Pour 8-9 cups of whole milk (raw or store bought) into the pot of your Instant Pot.



2° STEP

Place lid on Instant Pot, but do not seal it. Using the "Yogurt" function, select "boil."



3° STEP

Remove the inner pot and carefully place into a sink of cold water. Using a thermometer, bring the milk temperature down to 100-105. .



4° STEP

Stir in one cup of yogurt (saved from your last batch or store bought)



5° STEP

Cover with a towel and glass lid. Using the "Yogurt" function select the desired time (I use 12 hours)



6° STEP

Once the incubation time is done. Remove the inner pot with cover and place in the fridge for a minimum of 6 hours. Transfer to glass jars, label and enjoy!

