

STRAIGHT FROM THE FRESH FARM



# Easy Instant Pot Yogurt

## What You Need

- 2 Quarts Raw Milk
- 2T Existing Yogurt from store (for culture)
- Frozen Berries & Sweetener as desired
- 1t-2t Vanilla as desired

## Instructions

1. Pour Milk into Instant Pot & Put the Lid on (Clean your gasket *\*VERY\** well or buy an extra one if it already smells like the last thing you cooked in your instant pot ;)
2. Press the Yogurt button on the Instant Pot several times until it says "Boil"
3. Walk away because the Instant Pot will work for you! It will beep when ready for step 4
4. After it beeps, let it cool about an hour until it's warm (this is *\*important\** or you'll kill your culture)
5. In a separate bowl, whisk 1c of your warm milk mixture into 2T of existing yogurt
6. Whisk step 5 mixture into the rest of the milk Instant pot
7. Pour mixture into quart jars, rinse out your Instant Pot, and place jars back into the pot (on top of your steamer rack for best results) with 1 c water in the bottom of the pot
8. Put lid back on the Instant pot & press the yogurt button until it reads "24:00"
9. Walk away because the Instant pot will do the rest! In 24 hours, it will be done!
10. Remove jars after the 24 hours and place directly into fridge until cool

## Flavors!

1. Choose your flavor! Our favorites are Raspberry, Blueberry, Strawberry or Peach
2. Add desired sweetener to taste (I use Honey, Maple Syrup, Coconut Sugar or Stevia)
3. Add vanilla to taste