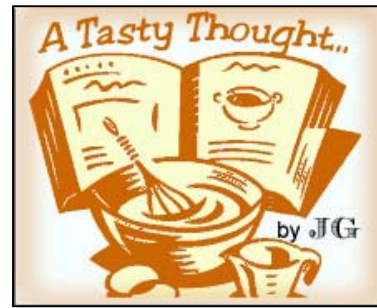


A Recipe compliments of



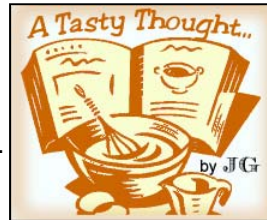
TRIM ON DOTTED LINE AND
FOLD FOR RECIPE CARD

For additional recipes visit our [website](#).

Yummy Yogurt!

The recipe below is for one batch of yogurt made in one of my eight container Donvier yogurt makers.

1. Measure 6½ cups of milk into a very large pot. I use 1% milk.
2. Add in ¼ - 1/3 cup dry powdered milk crystals. Stir well.
3. Bring the liquid to a boil over high heat.
4. Then pour milk into a separate large bowl to cool.
5. Set hour timer. I have learned that eight hour yogurt tastes yummy! When completed, refrigerate.



6. Using the thermometer that accompanies the yogurt maker when it is purchased, determine the temperature of the milk. When the temperature is at the "Add Starter" level, add 2 tablespoons of previously made PLAIN yogurt or PLAIN commercial yogurt. Stir really well.
7. Pour the milk mixture into the yogurt containers.
8. Cover and place in yogurt maker.

My family enjoys flavoring it with my "freezer jam", or fresh fruit. After using the yogurt starter 4-5 times, I purchase a new container of PLAIN commercial yogurt. The dry milk gives it thickness.

Enjoy!!!
JG

