Thick Homemade Crock Pot Yogurt

Did you know that making delicious, nutritious yogurt could be as easy as prepping a few ingredients and leaving them in your crock pot for several hours? Here is my easy to follow method for making crock pot yogurt.

- Start your crock pot to get it a bit warm for about 10 minutes.
- Pour 1-2 quarts of whole, raw milk in your crock pot and keep it at the low setting for 3 hours.
- Turn it off and allow the milk to sit for 2 hours or longer.
- Add 1 (2 if you're making 2 quarts) cup of whole, plain yogurt into a bowl and add an equal amount of the warmed milk.
- This should be mixed well and when added to the pot, mixed well again.
- Wrap the crock pot in a beach towel and put aside in the warmest corner of your kitchen until the following day.

Now it is ready to be eaten or put in the refrigerator where it will thicken even further.

Please note: some crock pots do not have a low enough setting to keep the milk warmed without actually cooking it. If your crock pot has a “warm” setting, that setting would probably work well for making this yogurt.