Easy Yogurt

Ingredients

- 3 cups instant powdered milk, dry form
- 1 envelope unflavored gelatin
- 1 Tbsp honey
- 1 large can (13 oz) evaporated milk
- 3 Tbsp plain yogurt
- 1 cup boiling water
- 3 cups water
- 2 cups tepid water

Instructions

1. Dissolve gelatin in one cup boiling water.
2. Add honey and let mixture cool a bit.
3. Preheat oven to 275°.
4. Mix 3 cups powdered milk with 3 cups water in a large bowl.
5. Add evaporated milk and 2 more cups tepid water and the gelatin mix.
6. Add yogurt starter. Stir thoroughly.
7. Turn the oven off. Leave it in the oven overnight or 8-10 hours.
8. Transfer to covered container and store in refrigerator.

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1 envelope unflavored gelatin
1 Tbsp. honey
1 large can evaporated milk (13 oz.)
3 Tbl. plain yogurt

Dissolve gelatin in one cup boiling water. Add honey and let mixture cool a bit. Preheat oven to 275°. Mix 3 cups powdered milk with 3 cups water in large bowl. Add evaporated milk and 2 more cups tepid water and the gelatine mix. Add yogurt starter. Stir thouroughly. Turn the oven *off*. Leave it in the oven overnight or 8-10 hours. Transfer to covered container and store in refrigerator.

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