

# How to make yogurt with electric cooker

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## Material

1. Condensed milk: 1 box (red is more delicious than white box)
2. Fresh milk: 1 liter. You can use unsweetened milk to make the yogurt taste more sweet and sweet.
3. Yogurt: 2 boxes.
4. Glass jars have been washed, rinsed with hot water to dry.
5. Electric cooker.

## How to make yogurt with electric cooker at home

Step 1: Put the condensed milk in the pot. Add 2 cans of boiling water (measured by a carton of condensed milk) and gently stir the mixture to make it solid.

Step 2: Put fresh milk into the pot, stir well.



Step 3: Put the milk pot on the stove, when warm, turn off the stove.

Step 4: Put 2 boxes of yogurt at room temperature in a pot of warm milk. Stir gently to dissolve the yogurt.

Step 5: Scoop yogurt into a small spoon and close the lid tightly.



Step 6: Put yogurt jars into the rice cooker to brew, pour hot water of about 70 degrees C (2 hot: 1 cool) half of the yogurt.

Step 7: Cover the lid tightly to incubate for 8 to 10 hours.



In hot weather, close the lid of the rice cooker and leave it there until the end of the incubation period. When the weather is cold, you can turn on the rice cooker in 'Warm' mode. In addition to the rice cooker, you can also use a clean, soft bin to brew the yogurt.

Yogurt ingredients will be smooth, delicious and thick. You put the yogurt in the fridge and enjoy it.

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