

## Coconut Milk Yogurt

3 Cans Organic Coconut Milk  
1/4 cup Plain Commercial Yogurt  
1-2 tbsp. Honey or Maple Syrup  
Candy Thermometer

Heat coconut milk to 125° then cool to 105° to 110°  
Add 1/2 cup cooled coconut milk to the yogurt and stir thoroughly.  
Mix back in with coconut milk, add honey, and mix thoroughly.  
Place in glass dish or jars.  
Cover and let stand in 95° to 105° oven for 24 hours – max 29 hours.

\*You can use 1/2 cup coconut yogurt from 1<sup>st</sup> batch to make the 2<sup>nd</sup> batch, but you can only do so that one time. Then, you would need to use fresh commercial yogurt again.\*