

# Homemade Coconut Yogurt

*Makes 4 cups, or 8 (4-oz) servings*

- 4 cans full fat coconut milk
- 2 tbsp agar agar flakes
- 2 tbsp pure maple syrup
- 2 tsp probiotic powder

## Directions

1. Sterilize all equipment and tools using boiling water
2. Add coconut milk and agar agar flakes to Instant Pot and set to sauté
3. Whisk until combined
4. Use sauté setting to bring to a boil
5. Once boiling, turn off Instant Pot and remove inner pot to a cooling rack
6. Whisk in a maple syrup
7. Using thermometer once mixture reached 110 – 115 F, whisk in probiotic powder
8. Add inner pot back to Instant Pot, cover with Instant Pot lid and set to yogurt setting for 24 – 36 hr
9. Whisk well, transfer to container, and move to refrigerator for storage until ready to serve