

Best Frozen Yogurt Ever



This is my very favorite homemade frozen yogurt recipe!

When you make it, be sure to tag me on Instagram (@jennrothschild) or Facebook (Jennifer Rothschild)—and use the hashtag #413Podcast, too! ~ Jennifer

Ingredients

1 quart vanilla Greek yogurt (Do not use non-fat)

1/2 cup heavy cream

3/4 to 1 cup of sugar

Pinch of salt

Splash of vanilla extract

Directions

Whisk all ingredients together in a bowl, cover, and refrigerate until ready to use.

(Let refrigerate at least 10 minutes for best results.)

Pour into bowl of your ice cream maker.

In 17 to 20 minutes (on most machines), you will have the best frozen yogurt ever!

If you've got any left, scoop the remainder into a shallow freezer container.

Smooth the top of the yogurt and place parchment paper on top to prevent ice crystals.

BONUS TIP: One teaspoon of corn syrup can also help yogurt remain creamy.



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