Pina Colada Yogurt:

Ingredients:

* 2 1/4 c Milk (I use skim milk)
* 1 6 oz container of yogurt with live cultures or a yogurt starter pack (I use vanilla flavored, but if you are making plain yogurt, use plain yogurt here)
* 1 can crushed pineapple
* shredded unsweetened coconut
* 1 tsp vanilla flavoring
* 1 tsp coconut flavoring
* 1-3 Tbsp. honey (I had to add it at the end after I poured into the containers because I forgot to mix it in tonight :/ )

Directions:

1. Heat 2 1/4 cups of milk to 185 degrees F on the stove.  When it just starts to boil it should be 185 degrees.
2. Pour the milk into a container so it can cool to 100 degrees F, if you can put your finger it in comfortably, it should be 100 degrees.
3. While it is cooling, add drained crushed pineapple (about a Tbsp to the bottom of the containers), sprinkle shredded coconut on top.
4. When the milk is cooled to 100 degrees, add the yogurt, 1 tsp of vanilla flavoring, 1 tsp of coconut flavoring, and the honey and mix, I'm not sure, I just make 3 big swirls so I would guess 1-3 Tbsp, you can vary this depending on how sweet you want it.
5. Pour into the containers and put in your yogurt maker and set the timer based on manufactures instructions (I set mine for 9 hours)