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Breville yogurt maker instruction manual

The Spruce Eats / Sharon Lehman We purchased the Cuisinart Electronic Yogurt Maker so our reviewer could put it to the test in her kitchen. Keep reading for our full product review. If you want to have more control over the ingredients in your food, making your own yogurt is a great place to start. It does take some time, but it's not difficult and most of the prep time is hands off. We'd seen tutorials on DIY yogurt recipes designed for slow cookers and pressure cookers, but a dedicated yogurt maker makes the process even easier. This popular electronic yogurt maker from Cuisinart is especially efficient; you can make up to 50 ounces per batch—plus, it automatically switches from heating to cooling mode to keep your yogurt at a safe temperature. To see if this product lived up to its many positive reviews online, we took it home and tested it ourselves, evaluating everything from its design to its performance. Read on for our insights. The Spruce Eats / Sharon Lehman Setting up this yogurt maker is easy. Its instruction manual includes recipes, tips, and instructions for creating different types of yogurt, which is very helpful if you've never made yogurt before. The appliance also has a high-end aesthetic; the white, grey, and stainless steel design looks clean and contemporary sitting out on the countertop. In terms of size, the unit is pretty tall: It measures 10 inches high, which was too big to store in our cabinets easily. We like that the yogurt tub is also tall and narrow, however, as it takes up minimal space in the fridge. We also appreciate that the electrical cord detaches. The only real downside to this yogurt maker's performance is that it doesn't operate silently. The 50-ounce yogurt container and lid are made from plastic, and although the manufacturer claims it's BPA-free, it may not be the preferred option for those who wish to avoid plastic in the kitchen. Also, if you prefer individually portioned yogurts, you may not love this machine. A single batch of yogurt can make enough for a week's worth of servings, but you'll have to portion them into other containers yourself. It takes extra time and dishes, but not a big deal if you're accustomed to buying large tubs of yogurt. The real highlight of this yogurt maker, though, is its ability to switch from heating to cooling mode automatically. Theoretically, you can let a batch of yogurt ferment all day or while you sleep, then let it cool so it's ready to eat for breakfast when you wake up. The Spruce Eats / Sharon Lehman This was our first time making yogurt, so we did a little homework before jumping into the process. We prefer thicker yogurt and opted to follow the instructions to heat our milk before adding the starter culture. (You can place the milk and culture directly into the yogurt maker if you're short on time, but you'll likely end up with thinner yogurt.) We heated 4 cups of organic whole milk in a saucepan and monitored the temperature, according to the directions, with a cooking thermometer. Then, we whisked in a packet of freeze-dried starter culture (that we purchased separately) and transferred the mixture into the yogurt maker. The plain yogurt we made was smooth and creamy; it definitely tasted fresher than store-bought varieties. The built-in automatic timer function is highly convenient and allowed us to choose from one to 24 hours of fermentation heating time without having to set another timer to remind you to come back and turn the yogurt maker off. The instructions recommend reducing fermentation time by one or two hours if you heat the milk first, but we found that eight hours of fermentation time (the recommended time for whole milk) following the initial heating process resulted in a tangy, delicious yogurt that was just thick enough for our tastes. (Do expect to invest some time perfecting the process to match your yogurt preferences.) We didn't experiment with any flavors in our first few batches of yogurt, but we plan to in the future. The plain yogurt we made was smooth and creamy; it definitely tasted fresher than store-bought varieties. We added fresh fruit, honey and granola, or a tablespoon of fruit preserves to change up each serving we ate. Although it took little effort on our behalf, we were proud of our homemade yogurt! The only real downside to this yogurt maker's performance is that it doesn't operate silently. The noise isn't constant, but during the start time and about every 10 to 20 minutes, we noticed that the unit audibly blew air out of its side vents. The Spruce Eats / Sharon Lehman The only parts of this yogurt maker that need regular cleaning are the yogurt tub and matching lid, which is a breeze to wash by hand and is also listed as dishwasher-safe. We'd advise against regularly relying on the dishwasher for cleanup, though, since plastic components tend to degrade faster that way. If you prefer pre-portioning your yogurt into smaller containers, you'll want to wash the yogurt tub soon afterwards so food residue doesn't dry on. If you can't wash the tub right away, just soak it in warm, soapy water until you can get to it for easier cleanup. The Spruce Eats / Sharon Lehman The Cuisinart Yogurt Maker retails for around \$80. It's one of the more expensive yogurt makers on the market, but we think it's worth the high price tag given its extra features. The automatic timer and cooling mode are especially convenient features if you plan to make yogurt overnight or while you're away from home. The price is also backed by a three-year limited warranty. Plus, as we mentioned before, a dedicated yogurt maker is going to save you money in the long run. Depending on how much yogurt you regularly consume, it may take a bit of time to break even, but making your own yogurt costs significantly less per ounce than purchasing it from the grocery store. The Spruce Eats / Sharon Lehman Make no mistake—with the Cuisinart Yogurt Maker, you are paying for modern design, an LED timer display, and the automatic cooling function. There are less expensive yogurt makers available that produce the same end result, but without these convenient features. The Euro Cuisine yogurt maker (view on Amazon), which we also tested, is our preferred budget pick at around \$40. It's simple to use with a single on/off switch—and, instead of a single yogurt tub, it comes with seven 6-ounce glass jars so you can make individual servings with different flavors. Screw-on lids are included with the jars so they can go straight from fermenting to the fridge for easy, grab-and-go meals and snacks. There are no built-in auto-off or cooling features, though, so you'll need to set a timer to remind yourself to turn the unit off and transfer the yogurt to the fridge. Which model you choose comes down to your budget and lifestyle. If you're super busy, the Cuisinart is probably your best bet. If time is no issue, you value glass over plastic, or you want the convenience of individually portioned yogurts, you may prefer the Euro Cuisine. Interested in reading more reviews? Check out our list of the best yogurt makers. Final Verdict Yes, buy it. Cuisinart recently discontinued this model (according to the company's website), but it's still available for purchase from several other retailers, so get it while you still can! Priced at \$80, it costs more than some other yogurt makers, but the automatic timer and cooling mode are invaluable when it comes to making homemade yogurt convenient and accessible for busy lifestyles. Jean-Christophe Riou / Getty Images Homemade yogurt made in an electric yogurt maker is not only easy to make but also better for you and the environment. You can choose the ingredients, the type of milk, and flavors to suit your palate. Although store-bought yogurt does provide some health benefits, it also can contain a surprising amount of sugar. Homemade yogurt will have far less sugar than commercial yogurt since you are controlling what you put into the recipe. And when making yogurt, you'll also be helping the environment by using the reusable jars that many electric yogurt makers come with, which is much better than all of those plastic yogurt tubs. These instructions should work for most automatic yogurt makers that have the individual glass or plastic containers but make sure to read your machine's instruction booklet for instructions specific to your machine. Continue to 2 of 10 below. Who says you need a yogurt maker to make yogurt? According to Phyllis Hobson in the cookbook 500 Treasured Country Recipes by Martha Storey and Friends, you can make yogurt in a thermos, an oven, on a heating pad, in the sun, on a wood stove, and in a crockpot or instant pot. All of these methods are very easy and simple to achieve the perfect yogurt for your taste buds. Which method you choose just depends on how long you're willing to wait for the yogurt to come together. 1 to 2 quarts milk 2 to 3 tablespoons plain yogurt Almost fill a thermos bottle (preferably widemouthed) with milk heated to 100 F. Add 2 tablespoons of plain yogurt and mix thoroughly. Put the lid on and wrap the thermos in two or three terry towels. Set it in a warm, draft-free place overnight. Pour 1 quart of milk into a casserole dish and add 3 tablespoons of plain yogurt. Stir well and cover the casserole dish. Place in a warm (100 F) oven with the heat off. Let it sit overnight. Mix 1 quart of milk and 3 tablespoons of plain yogurt. Set an electric heating pad at medium temperature and place it in the bottom of a cardboard box with a lid. (A large shoebox works well.) Fill small plastic containers with the milk-yogurt mixture and put on the lids. Wrap a heating pad around the containers, then cover with towels to fill the box and let sit, undisturbed, for 5 to 6 hours. Pour 1 quart warmed milk into a glass-lidded bowl or casserole dish. Add 3 tablespoons plain yogurt and cover with the glass lid or a clear glass pie pan. Place in the sun on a warm (not too hot) summer day and let sit 4 to 5 hours. Watch it to make sure it is not shaded as the sun moves. Many grandmothers made clabber by setting a bowl of freshly drawn milk on the back of the stove after supper. Add 1 cup starter to 2 quarts milk and let it sit, loosely covered with a dish towel, on the back of the cooling wood range overnight. Preheat a crock pot on low for about 15 minutes, until it feels very warm to the fingertips. Put covered containers of yogurt mixture into the crock pot, cover it, and turn off the heat. At 35- to 45-minutes intervals, heat the crock pot on low for 10 to 15 minutes. Now you're ready to enjoy delicious homemade yogurt! Rate This Recipe I don't like this at all. It's not the worst. Sure, this will do. I'm a fan—would recommend. Amazing! I love it! Thanks for your rating! This week's Options Forum takes a look at some basic questions on the mechanics of options. To get the best answers, we went to the core of the industry -- the Options Clearing Corp. and Options Industry Council, two Chicago outfits that handle loads of options investor education. And remember, we're open all night for reader questions, so drop a note to Options Forum and include your full name. When, Where and How Let us say, I have purchased a call option on ZZZZ stock for a strike price of \$100 and expiration date of January 2002. Can I exercise my option any time before January 2002 by paying an amount of \$100 per share? Does it have to be on the third Friday of the month? All U.S. exchange-traded equity options give the buyer the right to exercise an options contract at any time prior to expiration. This type of exercise procedure is referred to as "American style." In your example, as the buyer of the call option you have the right to submit an exercise notice to your broker at any time prior to the Saturday following the third Friday in January 2002. What is the procedure for exercising the option? Is it enough just to inform the broker? When you want to exercise your call option on ZZZZ stock, you must take your action prior to the expiration of the option by directing your broker to exercise the option. However, in order to ensure that an option is exercised on a particular day, you, the holder of the option, must direct your firm to exercise before the firm's cutoff time for accepting exercise instructions for that day. Different firms may have different cutoff times for accepting exercise instructions from customers, and those cutoff times may be different for different options. Make sure to ask your broker about specific deadlines. Assuming that the market price of ZZZZ stock is above \$100 on the expiration date, what happens to the option if I do not exercise or sell the option before the expiration date? Would it be automatically exercised or will I have the option to exercise even after the expiration date? If you do not exercise or sell the option before the expiration date, there are a couple of possible scenarios. The first scenario is that the contract simply expires, meaning that the option holder no longer has any rights to exercise the option, and the option no longer has any value. The second scenario depends on your brokerage firm. Certain firms that are clearing members of the OCC can have options contracts that are at or above a specific in-the-money threshold automatically exercised unless the firm instructs OCC to the contrary. Regardless, most firms require their customers to notify the firm of their intentions to exercise even if an option is in the money. A call option is considered in the money if the strike price is below the current price of the underlying stock. If ZZZZ stock splits 2-for-1, what happens to the underlying options? Options contracts are typically adjusted for an equity distribution. A good reference manual to review possible equity-contract adjustments for this scenario is Chapter 3 of the Characteristics and Risks of Standardized Options booklet, available free at www.optionscentral.com. In your example, after the split, your position would have been adjusted to two contracts with an exercise price of \$50. If the company issues tracking stock for a portion of the business, would I get the tracking stock along with the ZZZZ stock when I exercise the option? Only if the tracking stock was distributed to ZZZZ shareholders. It's likely that ZZZZ options that are in existence at the time of the distribution would be adjusted on a prorated basis. Again, we encourage you to check out Chapter 3 of Characteristics and Risks of Standardized Options for more detailed information on adjustments that may be made to certain options contract terms to account for events such as mergers, stock splits and spinoffs.

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