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THE WALL STREET JOURNAL

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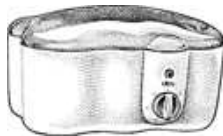
WSJ TEST KITCHEN | JUNE 18, 2011

WSJ Test Kitchen: Yogurt Makers

By LAURA MOSER

Tired of the same mass-produced yogurts they keep restocking at your local supermarket? Then try an automatic yogurt maker, which lets you churn out delicious snacks at home with minimal effort. We made yogurt with whole, reduced-fat and skim milk, judging our favorite machines on ease of use, technological refinement and the consistency (not to mention taste!) of the final product.

THE FASHION PLATE



DENI YOGURT MAKER

Deni Yogurt Maker

deni.com, \$35

Plus: The clear turquoise cover made this the coolest-looking yogurt machine we tested, and the price was definitely right.

Minus: We found the smallish, narrow-necked jars a little hard to clean. There was no automatic shutoff, though the blaring end-of-cycle beeping could wake the dead.

THE BLUE RIBBON



EUROCUISINE
AUTOMATIC YOGURT
MAKER

EuroCuisine Automatic Yogurt Maker

williams-sonoma.com, \$50

Plus: This simple-to-operate machine—with digital display, auto shut-off and nifty jars that let us mark the date we made the yogurt—consistently produced the firmest, best-tasting yogurt.

Minus: We wished the occasionally vague instructions had told us when exactly to add the yogurt culture. A thermometer might have helped, too.

THE AUTOPILOT



DONVIER ELECTRIC
YOGURT MAKER

Donvier Electric Yogurt Maker

cuisipro.com, \$50

Plus: This user-friendly machine has it all: a thermometer that told us when to add the yogurt culture, a digital display that let us set the incubation times with great precision, reminder tones five and 10 minutes before the yogurt was ready, and an automatic shutoff feature.

Minus: The plastic jar tops are a little flimsy, and the recipe proportions required a bit of creative rejiggering to get the quantities right: The first jars of yogurt we produced were only half-full.

THE BIG DADDY



YOGOURMET MULTI

Yogourmet Multi

vmc-health.com, \$60

Plus: Only the Yogourmet works its magic in a big plastic tub, rather than an assortment of small jars—a real convenience for those of us interested in producing large quantities of yogurt that we can portion ourselves. And the yogurt cooks faster, too, in about 4½ hours compared with the usual 10.

Minus: The technology is pretty low-end, with no on-off switch or automatic shutoff. We had to pull the plug—literally.

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