

# Clotted Cream

## Ingredients

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3 c Heavy Cream (non-ultra pasteurized)

## Instructions

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1. Prior to starting recipe, do a deep clean of your Instant Pot so flavors from other foods do not permeate your clotted cream.
2. Pour the cream directly into the Instant Pot. Close the lid and press the YOGURT button then press "Adjust" until the light moves to "more", the display should say BOIL.
3. When the machine beeps, and has reached the boil stage, press the KEEP WARM button and let it go for 10 hours.
4. Turn the machine off and remove the pot. Let cool at room temperature without disturbing. Cover with plastic wrap then refrigerate the pot, as is, for 12 hours.
5. Carefully scoop off the thickened layer of clotted cream, leaving the thin liquid behind.

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It's ok if you get some of the thinner liquid into your clotted cream, you can mix it in.

6.Spoon your cream into a glass jar. You can leave as is, or stir it together to make it creamier.

Enjoy within 2 weeks.

7.The leftover liquid can be used in place for milk in other recipes.