

## PowDered MiLK conversions

Use this conversion chart to use powdered milk in any recipe calling for milk! Simply look down the "milk" column for the amount needed in your recipe then add the dry powdered milk to your dry ingredients and the water to your wet ingredients.

| MiLK | WaTer | Dry PowDered MiLK |
| :--- | :--- | :--- |
| 1 Cup | 1 Cup | 3 Tablespoons |
| 3/4 Cup | $3 / 4$ Cup | $21 / 4$ Tablespoons |
| 2/3 Cup | $2 / 3$ Cup | 2 Tablespoons |
| 1/2 Cup | $1 / 2$ Cup | $11 / 2$ Tablespoons |
| 1/3 Cup | $1 / 3$ Cup | 1 Tablespoon |
| 1/4 Cup | $1 / 4$ Cup | $3 / 4$ Tablespoon |

## Delicious Powdered Milk Recipe:

When making 1 Gallon add: $11 / 2$ Cups Sugar \& up to 1 tsp. Vanilla to taste, mix well, chill and then serve.

| $\qquad$ | Evaporated Milk ( 12 oz. Can) | Buttermilk |
| :---: | :---: | :---: |
| 1/2 C. Hot Water | 1-1/2 C. Water | Add a tablespoon of |
| 1 C. Dry Powdered | 1/2 C. +1 T. Dry | lemon juice or white |
| Milk | Powdered Milk | vinegar to a cup of |
| 1 C. Sugar | Blend VERY WELL | milk and let it stand for |
| 1 T. Butter | in blender. | 5 to 10 minutes. |
| Blend VERY WELL in blender. |  |  |

More info at www.PGward.org


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## Delicious Powdered Milk Recipe:

When making 1 Gallon add: $1 ½$ Cups Sugar \& up to 1 tsp . Vanilla to taste, mix well, chill and then serve.

## Powdered Milk in everyday ways..

(14 oz. can)

1/2 C. Hot Water
1 C. Dry Powdered
Milk
1 C. Sugar
1 T. Butter
Blend VERY WELL in
blender.


1-1/2 C. Water $1 / 2$ C. +1 T. Dry Powdered Milk Blend VERY WELL in blender.

Add a tablespoon of lemon juice or white vinegar to a cup of milk and let it stand for 5 to 10 minutes.


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| :--- | :--- | :--- |
| 1 Cup | 1 Cup | 3 Tablespoons |
| 3/4 Cup | 3/4 Cup | 2 $1 / 4$ Tablespoons |
| 2/3 Cup | 2/3 Cup | 2 Tablespoons |
| 1/2 Cup | 1/2 Cup | 1 $1 / 2$ Tablespoons |
| 1/3 Cup | 1/3 Cup | 1 Tablespoon |
| 1/4 Cup | 1/4 Cup | 3/4 Tablespoon |

## Delicious Powdered Milk Recipe:

When making 1 Gallon add: $11 / 2$ Cups Sugar \& up to 1 tsp . Vanilla to taste, mix well, chill and then serve.

| Sweetened Condensed Milk (14 oz. can) | $\underset{(12 \mathrm{oz} \text {. Can) }}{\text { Evaporated Milk }}$ | Buttermilk |
| :---: | :---: | :---: |
| 1/2 C. Hot Water | 1-1/2 C. Water | Add a tablespoon of |
| 1 C. Dry Powdered | 1/2 C. + 1 T. Dry | lemon juice or white |
| Milk | Powdered Milk | vinegar to a cup of |
| 1 C. Sugar | Blend VERY WELL | milk and let it stand for |
| 1 T. Butter | in blender. | 5 to 10 minutes. |
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When making 1 Gallon add: $11 / 2$ Cups Sugar \& up to 1 tsp . Vanilla to taste, mix well, chill and then serve.


