

# Powdered Milk Substitutes Recipes

## **Whole Milk**

- 1 cup water
- 1/3 cup powdered milk

## **Buttermilk or Sour Milk**

- 1 cup water
- 1/3 cup powdered milk
- 1 Tbsp vinegar or lemon juice

*Directions:* Mix well and allow to sit at least 5 minutes prior to use.

## **Evaporated Milk**

- 1 cup water
- 2/3 cup powdered milk

## **Whipped Evaporated Milk**

- 1 cup evaporated milk (see recipe above)
- 2 Tbsp lemon juice

*Directions:* Thoroughly chill the evaporated milk. Add lemon juice and whip with a beater until stiff. Sweeten and flavor as desired. (Makes 3 cups)

## **Sweetened Condensed Milk**

- 3/4 cup non-instant (or 1 1/3 cups instant) powdered milk
- 3/4 cup sugar
- 1/2 cup HOT tap water

*Directions:* Place hot water in a blender. With blender going, add sugar and powdered milk. Blend until smooth. (Makes about 14 ounces)

## **"Eagle Brand" Sweetened Condensed Milk**

- 1 cup hot water
- 4 cups powdered milk
- 2 cups sugar
- 1/4 cup butter

*Directions:* Blend in a blender very well. Can be stored in the refrigerator or frozen.