



# milk conversion chart

for more tips, visit [www.everydayfoodstorage.NET](http://www.everydayfoodstorage.NET)

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	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

Using more of your Powdered Milk in everyday ways...

### Sweetened Condensed Milk (14 oz. can)

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

### Evaporated Milk (12 oz. Can)

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

### Buttermilk

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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