

# Milk Conversion Chart



You can use this conversion chart to substitute powdered milk for any recipe calling for milk. Simply add the water to your wet ingredients and powdered milk to your dry ingredients.

Recipe Calls For	Water	Powdered Milk
1 cup milk	1 cup	3 tablespoons
3/4 cup milk	3/4 cup	2-1/4 tablespoons
2/3 cup milk	2/3 cup	2 tablespoons
1/2 cup milk	1/2 cup	1-1/2 tablespoons
1/3 cup milk	1/3 cup	1 tablespoon
1/4 cup milk	1/4 cup	3/4 tablespoon

## Sweet and Condensed Milk (14 oz. can)

1/2 C. Hot Water  
 1 C. Powdered 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

Blend 1 cup water with 3 tablespoons powdered milk. Add a tablespoon of lemon juice or white vinegar and let it stand for 5 to 10 minutes.