Copy and cut out these handy recipes and conversion charts and paste inside your cookbooks, stick inside a cupboard, or attach a magnet to the back and keep it on your refrigerator for easy access.

The flavor of powdered milk for drinking can be improved by allowing it to chill overnight in the refrigerator and adding 1 tsp. sugar + 1/2-1 tsp. vanilla. It can also be mixed half and half with whole or 2% milk.

Variations for Cooking & Baking

Whole Milk
1 c. water
1/3 c. powdered milk

Evaporated Milk
(Equivalent to 12 oz. can)
1 1/2 c. water
1/2 c. + 1 Tbsp. powdered milk

Blend well in blender.

Buttermilk
Add 1 Tbsp. of lemon juice or white vinegar for each cup of milk and let stand for 5-10 minutes.

Sweetened Condensed Milk
(Equivalent to 14 oz. can)
1/2 c. hot water
1 c. powdered milk
1 Tbsp. butter
1 c. sugar
Blend well in blender.

For recipes using powdered milk, visit www.allaboutfoodstorage.com

Powdered Egg Conversions*

If your recipe calls for this amount of fresh eggs...

1 egg
2 eggs
3 eggs
4 eggs
5 eggs
6 eggs

Add this amount of whole egg powder with your dry ingredients...
1 Tbsp.
2 Tbsp.
3 Tbsp.
4 Tbsp.
5 Tbsp.
6 Tbsp.

And this amount of water with the liquid ingredients...
3 Tbsp.
1/3 cup
1/2 cup + 1 Tbsp.
3/4 cup
7/8 cup + 1 Tbsp.
1 cup + 2 Tbsp.

* The chart above is for Rainy Day Foods Whole Powdered Eggs. Check packaging on other brands for reconstitution instructions.

Stored in a cool room of your home, powdered eggs in unopened cans will store for up to 7 years. Even after they are opened, they will last for 12 months on your pantry shelf. Powdered eggs can be used in almost any recipe and are nearly indistinguishable from fresh eggs. They're great for homemade mixes and camping too!

For other conversion charts and recipes using powdered eggs, visit www.allaboutfoodstorage.com

Powdered Milk Conversions

If your recipe calls for this amount of liquid milk...

1 cup
3/4 cup
2/3 cup
1/2 cup
1/3 cup
1/4 cup

Add this amount of whole non-instant powdered milk with your dry ingredients...
3 Tbsp.
2 1/4 Tbsp.
2 Tbsp.
1 1/2 Tbsp.
1 Tbsp.
3/4 Tbsp.

And this amount of water with the liquid ingredients...
1 cup
3/4 cup
2/3 cup
1/2 cup
1/3 cup
1/4 cup

* The chart above is for Rainy Day Foods Whole Powdered Eggs. Check packaging on other brands for reconstitution instructions.

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