


### Powdered Milk Conversions

If your recipe calls for this amount of liquid milk...	Add this amount of dry <i>non-instant</i> powdered milk with your dry ingredients...	And this amount of water with the liquid ingredients...
1 cup	3 Tbsp.	1 cup 
3/4 cup	2 1/4 Tbsp.	3/4 cup
2/3 cup	2 Tbsp.	2/3 cup
1/2 cup	1 1/2 Tbsp.	1/2 cup
1/3 cup	1 Tbsp.	1/3 cup
1/4 cup	3/4 Tbsp.	1/4 cup

*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](http://www.allaboutfoodstorage.com)

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### Powdered Egg Conversions\*

If your recipe calls for this amount of fresh eggs...	Add this amount of whole egg powder with your dry ingredients...	And this amount of water with the liquid ingredients...
1 egg	1 Tbsp.	3 Tbsp.
2 eggs	2 Tbsp.	1/3 cup
3 eggs	3 Tbsp.	1/2 cup + 1 Tbsp.
4 eggs	4 Tbsp.	3/4 cup
5 eggs	5 Tbsp.	7/8 cup + 1 Tbsp.
6 eggs	6 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 home-made mixes and camping too!*



For other conversion charts and recipes using powdered eggs, visit [www.allaboutfoodstorage.com](http://www.allaboutfoodstorage.com)

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