



Using Dry Milk

Versatile Dry Milk: Where and How to Use It

1/3 cup nonfat dry milk + 1 cup water = 1 cup non-fat milk

2/3 cup nonfat dry milk + 1 pint water = 1 pint non-fat milk

1 1/3 cups nonfat dry milk + 1 quart water = 1 quart non-fat milk

5 1/3 cups nonfat dry milk + 1 gallon water = 1 gallon non-fat milk

When any recipe calls for milk, you can use reconstituted dry milk.

For baking: Add dry milk solids to the dry ingredients and water to the liquid ingredients or reconstitute the dry milk solids and add the milk when called for in the recipe. Add more nutritional value to baked products by mixing 1 Tablespoon of dry milk solids with other dry ingredients.

In cooked cereals: Add 3 Tablespoons dry milk solids to each 1/2 cup of dry cereal. Then use the same amount of water or milk called for in the regular recipe.

For cocoa, custard, pudding, and cream soup: Add 1/3 cup dry milk solids for each cup of liquid called for in the recipe.