

CHURCH'S Milk
Conversion Chart

Milk Water Dry Powdered Milk

1/4 cup = 1/4 cup ----- 3/4 TBS
1/3 cup = 1/3 cup ----- 1 TBS
1/2 cup = 1/2 cup ----- 1 1/2 TBS
2/3 cup = 2/3 cup ----- 2 TBS
3/4 cup = 3/4 cup ----- 2 1/4 TBS

1 cup = 1 cup ----- 3 TBS
2 cups = 2 cups ----- 1/3 cup
1 Qt = 1 Qt ----- 2/3 cup
1 Gallon = 1 gallon --- 2 2/3 cups
2 Gallons = 2 gallons - ENTIRE BAG

Whisk or stir until thoroughly mixed

For a richer flavor add additional dry milk,+
***small* amounts of Vanilla, & Sugar to taste**
CHILL before Drinking

Sweetened Condensed Milk 14 oz can

1/2 cup Hot Water
 1 TBS Butter
 1 cup dry Powdered Milk
 1 cup Sugar
 Blend VERY WELL in blender

Evaporated Milk 12 oz can

1 1/2 cups Water
 1/2 cup + 1 TBS dry Powdered Milk
 Blend VERY WELL in a blender

Buttermilk ---- for cooking

2 TBS White Vinegar OR Lemon Juice
 to 1 cup of liquid milk. Let stand for 5-10 minutes

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