

5 Ways to Substitute Dry Milk

via: [AndreaDekker.com](https://andreadekker.com)

Substitute for 1 c. Regular Milk: Mix 1/3 c. dry milk with 1 c. water.

Substitute for 1 c. Sour Cream: Mix 1/3 c. dry milk with 3/4 c. plain yogurt.

Substitute for Evaporated Milk:

Mix 1/3 c. dry milk with 1/2 c. water to replace a small (5 oz) can of evaporated milk.

Mix 3/4 c. dry milk with 1 c. water to replace a large (12 oz.) can of evaporated milk.

Substitute for a 13 oz. can of Sweetened Condensed Milk:

Mix 1/3 c. dry milk with 1/2 c. water. Microwave until hot and steamy.

Add 1/2 c. sugar to the steamy milk mixture and let sit in the refrigerator for 4 hours.

Substitute for Milk in a Cream Sauce: Melt 3 T. butter over low heat.

Whisk together 1 c. water, 1/3 c. flour, 1/3 c. dry milk, salt and pepper to taste.

Slowly add milk mixture to melted butter and whisk until thickened and smooth.

Add onions, cheese, spinach, mushrooms, or other flavorings & serve over cooked pasta.

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<https://andreadekker.com/uses-for-dry-milk/>

Oh, and if you want the recipe for my hot chocolate mix, that's right here:

<https://andreadekker.com/homemade-hot-chocolate-mix/>

Thanks again!

