

# Unique Ways to Use Powdered Milk



- Add to hot chocolate mix, smoothies or oatmeal for extra calcium.
- Make your own butter with 3/4 cup powdered milk, 1/3 cup water, 1/4 cup oil, pinch salt. Add powdered milk to blender, then other ingredients. Blend a few minutes until thick - a little thinner than store bought butter consistency. Source adapted from: [www.littlehouseliving.com](http://www.littlehouseliving.com)
- Honey Milk Balls - 1/4 cup each honey and nut butter, 1/2 cup each dry milk and crushed cereal. Mix honey and nut butter, gradually add dry milk and mix well, chill to harden, wet your hands, form into small balls and roll in cereal. Refrigerate leftovers. Note: Honey should not be given to children under 1 year of age. Source adapted from: [www.myplate.gov](http://www.myplate.gov)
- Make your own baking mix with 3 cups dry milk, 1 cup flour, 1/3 cup margarine, 1 tsp salt. Combine dry milk, flour, and salt in a large bowl. Cut in margarine with two knives until it looks like cornmeal. Store in a dry, closed container in refrigerator for up to 6 weeks. Source adapted from: [www.myplate.gov](http://www.myplate.gov)

