

## Sweetened Condensed Milk – Substitute



In these days of over priced food items, it's nice to find a substitute you can depend on. This is an economical solution for a high priced product that is a common ingredient in the sweets section of most recipe books. It has been used in Rhoda Pembleton's "Fruit-Topped Cream Cheese Tarts", with great success. A tried and true recipe, that will never let you down.

This recipe makes 14 ounces. The equivalent of the commercially package product.

1/2 cup warm water  
1-1/8 cups powdered milk  
3/4 cup white sugar

Pour warm water in a medium sized bowl.  
Add powdered milk and stir until smooth.  
Add sugar, and continue stirring until the sugar has dissolved.  
Cover and chill.  
Mixture should be completely cooled before using.

Submitted by Jo Hacking

Jo and her husband Jim reside in nearby Hampton, on the Bay of Fundy. Jo organizes the Hampton Brunch Lunch which runs from April to November at the Hampton Community Hall. Originally from England, Jo and Jim moved to the Valley in 1994, coming to us via Cambridge, Ontario.