

POWDER POWER!
IT'S MORE THAN JUST MILK!



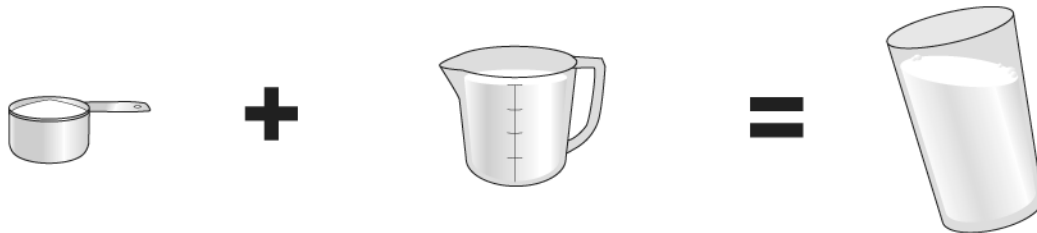
Instant Nonfat Dry Milk Powder
EASY TO USE
& GOOD FOR YOU

MIXING DRY MILK:

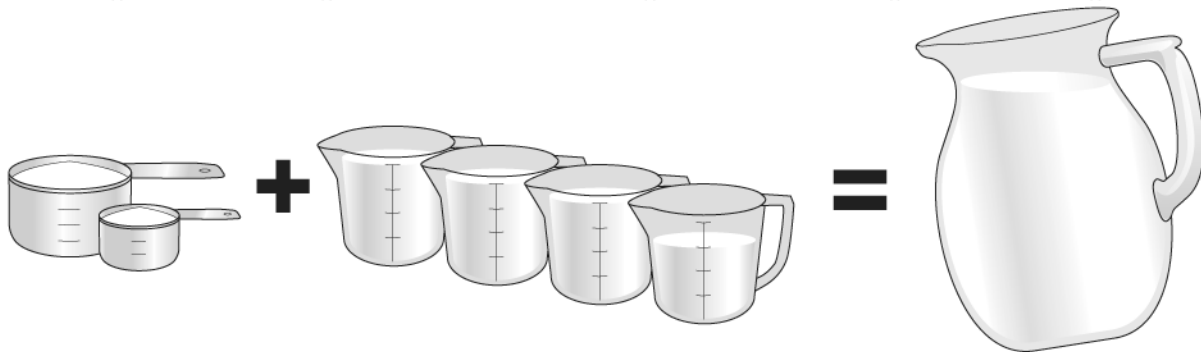
Use clean drinking water



$\frac{1}{3}$ cup dry milk powder + 1 cup water = 1 cup milk



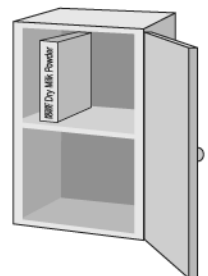
$1\frac{1}{3}$ cup dry milk powder + $3\frac{3}{4}$ cup water = 1 quart (4 cups) milk



After mixing, drink it or keep it in the refrigerator.



Store the nonfat dry milk powder in a cool, dry place.



Easy Instant Dry Milk Powder Recipes

Rice Pudding

At dinnertime, make extra rice and use it to make this delicious dessert.

- 2 cups cooked rice
- 1 cup instant nonfat dry milk powder
- 1/2 cup sugar
- 1/4 teaspoon salt
- 3 cups water
- 1 egg, slightly beaten
- 1 tablespoon butter or margarine
- 1 teaspoon vanilla extract



1. In a medium saucepan, combine rice, dry milk, sugar, salt and water. Bring to a boil, then cook over medium heat until thick and creamy, about 20-25 minutes, stirring often.
2. Add egg, stir and cook for 3 more minutes.
3. Remove from heat, stir in butter and vanilla.
4. Pour into serving dish. Serve warm or cold.

Makes 6 servings.

You can add 1/4 cup raisins, 1/4 cup drained canned pineapple chunks or 1/2 teaspoon cinnamon after you stir in the butter and vanilla.

Peanut Butter Balls

This is a good snack!



- 1/4 cup peanut butter
- 1/4 cup honey
- 1/2 cup instant nonfat dry milk powder
- 1/2 cup crushed cereal flakes

1. Mix peanut butter, honey and dry milk in a bowl.
2. Shape into 1-inch balls. Roll in cereal.
3. Chill until firm for 30 minutes or longer.

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