

WHOLE EGG POWDER		
If you need:	Powdered Eggs	Water
	Add with dry ingredients	Add with the wet ingredients
1 medium egg	1 tbsp.	2 tbsp.
2 medium eggs	2 tbsp.	1/4 cup
3 medium eggs	3 tbsp.	6 tbsp.
4 medium eggs	4 tbsp.	1/2 cup

HELPFUL TIPS	
1 packet of yeast	2 1/2 tsp. yeast
1 Lemon	2 Tbsp. lemon juice
1 cup Buttermilk	1 Tbsp. vinegar or lemon juice plus milk to make 1 cup. Let sit 10 minutes.

TOMATO POWDER			
To cut the acidity of tomato powder, add 3/4 tsp baking soda for every 1/2 cup tomato powder			
If you need:	Tomato powder	Sugar	Water
Tomato sauce	1/2 cup	2 tbsp.	1 cup
Tomato paste	1/2 cup	2 tbsp.	1/2 cup
Tomato Juice	1/2 cup	2 tbsp.	5 cups

NON FAT DRY MILK		
If you need:	Water	Dry Powdered Milk
1 Gallon	1 Gallon	3 cups
1 cup	1 cup	3 Tbsp.
3/4 cup	3/4 cup	2 3/4 Tbsp.
2/3 cup	2/3 cup	2 Tbsp.
1/2 cup	1/2 cup	1 1/2 Tbsp.
1/3 cup	1/3 cup	1 Tbsp.
1/4 cup	1/4 cup	3/4 Tbsp.

SOUR CREAM POWDER		
If you need	Sour Cream Powder	Water
1 cup	1 cup	1/2 cup
A 1 Tbsp. lemon juice make it more "sour".		

SHORTENING POWDER		
If you need:	Shortening powder	Water
1/4 cup shortening	1/2 cup	2 tbsp.
1/2 cup shortening	1 cup	3/4 cup
3/4 cup shortening	1 1/2 cups	6 tbsp.
1 cup shortening	2 cups	1/2 cup

INSTANT MILK		
If you need:	Water	Instant Milk Powder
1 Gallon	1 gallon	2 2/3 to 3 cups
1 quart	4 cups	2/3 cup to 1 cup
1 cup	1 cup	2 Tbsp.

BUTTER POWDER		
Butter powder does not fry well.		
If you need:	Butter powder	Water
1/2 c. butter	3/4 c.	3 tbsp.
1 cup butter	1 1/2 cup	6 tbsp.
2 cups butter	3 cups	3/4 cup

MEASUREMENTS		
1 cup =	16 tbsp. =	48 tsp.
1/4 cup =	12 tbsp. =	36 tsp.
2/3 cup =	10 2/3 tbsp. =	32 tsp.
1/2 cup =	8 tbsp. =	24 tsp.
1/3 cup =	5 1/3 tbsp. =	16 tsp.
1/4 cup =	4 tbsp. =	12 tsp.
1/8 cup =	2 tbsp. =	6 tsp.
1/16 cup =	1 tbsp. =	3 tsp.