

Homemade Evaporated Milk



Learn to make your own evaporated milk for a great evaporated milk substitute any time!

Course Condiment
Cuisine American
Keyword DIY Evaporated Milk, Evaporated Milk Recipe, Evaporated Milk Substitute

Cook Time 45 minutes

Servings 1 cup

Ingredients

- 3 1/2 cups whole milk

Instructions

1. Place 3 1/2 cups of milk in a heavy bottom sauce pan.
2. Bring to a low simmer over medium heat, stirring frequently to prevent scorching.
3. Continue to simmer and stir until milk reduces by at least half. I usually simmer it down to 1 cup of liquid.
4. This can take between 25-45 minutes, depending on your kitchen and stove temperature.
5. Store in a glass container in the fridge for up to 1 week.

Recipe Notes

You can double or triple this recipe (or more) if needed.

Homemade Evaporated Milk <https://www.amodernhomestead.com/diy-evaporated-milk-substitute/>