

Easy Homemade Condensed Milk: Simple 3-Ingredient Recipe

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TIME
30-40 min

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INGREDIENTS

- 1 cup whole milk
- 1 cup granulated sugar
- 2 tablespoons unsalted butter
- 1/2 teaspoon vanilla extract (optional, adds flavor)

DIRECTIONS

1. Let's get this delicious : Homemade Condensed Milk simmering!
2. Combine : Milk and Sugar: In a small to medium heavy-bottomed saucepan, combine the 1 cup whole milk and 1 cup granulated sugar.
3. Dissolve : Sugar: Heat the mixture over medium heat, stirring frequently with a whisk or wooden spoon, until all the sugar is completely dissolved. Ensure there are no sugar crystals clinging to the sides of the pan.
4. Simmer & : Thicken: Once the sugar has dissolved, reduce the heat to low. Let the mixture simmer gently for 30-40 minutes. It's important to stir occasionally (every 5-7 minutes) to prevent sticking and ensure even reduction. The mixture will gradually thicken as the water evaporates. You're looking for it to coat the back of a spoon and be visibly thicker, similar to the consistency of thin pancake syrup while warm. It will thicken more as it cools.
5. Add : Butter & Vanilla: As the mixture approaches its desired thickness (during the last 5 minutes of simmering), add the 2 tablespoons unsalted butter and stir until it is completely melted and incorporated. Remove the saucepan from the heat and stir in the 1/2 teaspoon vanilla extract.
6. Cool & : Store: Allow the mixture to cool completely at room temperature. It will continue to thicken significantly as it cools. Once fully cooled, pour it into an airtight container (like a glass jar). Store in the refrigerator for up to 2 weeks.

SWAPS & NOTES

Whole Milk: Whole milk is essential for the richness and creamy texture of condensed milk.

Do not use skim or low-fat milk, as they will not achieve the desired consistency.

Granulated Sugar: Standard white granulated sugar is perfect.

It dissolves easily and provides the sweetness.

TIPS FOR SUCCESS

Stir, Stir, Stir (Initially): Stirring constantly while the sugar dissolves helps prevent it from crystallizing later.

Low Heat Simmer: Once the sugar is dissolved, reduce the heat to low.

A gentle simmer is all you need for the water to evaporate and the mixture to thicken.

High heat can cause scorching or too rapid a reduction, leading to a burnt taste.

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