

DIY Condensed Milk: Save Money, Taste Better!

List of Steps for the Recipe



TIME
30-40 min

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INGREDIENTS

To make your own delicious sweetened condensed milk, you'll need just these four simple ingredients: 1 cup whole milk 1 cup granulated sugar 2 tablespoons unsalted butter 1/2 teaspoon vanilla extract

DIRECTIONS

1. List of : Ingredients
2. To make your own delicious sweetened condensed milk, you'll need just these four simple ingredients:
3. whole milk
4. granulated sugar
5. 2 tablespoons
6. unsalted butter
7. 1/2 teaspoon
8. vanilla extract
9. Swaps and : Notes
10. is highly recommended for the best results due to its fat content, which contributes to the richness and creamy texture of the condensed milk. While lower-fat milks can be used, the final product may be less thick and luxurious.
11. is standard. You could experiment with part brown sugar for a slight caramel note, but it might alter the color.
12. is preferred so you can control the saltiness. If you only have salted butter, omit any additional salt you might think of adding, and taste before using in a recipe. The butter adds richness and helps with the smooth consistency.
13. Vanilla : Extract:
14. is added at the end to preserve its flavor. You can adjust the amount to your preference or omit it if you need unflavored condensed milk for a specific recipe.
15. This recipe yields roughly
16. 75 cups of condensed milk, which is equivalent to about one standard 14-ounce can. You can easily double or triple the recipe if you need a larger batch.
17. List of : Steps for the Recipe

18. Follow these straightforward steps to make your own sweetened condensed milk:
19. Combine : Milk and Sugar:
20. In a small, heavy-bottomed saucepan, combine the
21. 1 cup whole milk
22. 1 cup granulated sugar
23. Dissolve : Sugar:
24. Heat the mixture over
25. medium heat

SWAPS & NOTES

Milk: Whole milk is highly recommended for the best results due to its fat content, which contributes to the richness and creamy texture of the condensed milk.

While lower-fat milks can be used, the final product may be less thick and luxurious.

Sugar: Granulated sugar is standard.

You could experiment with part brown sugar for a slight caramel note, but it might alter the color.

TIPS FOR SUCCESS

Use a Heavy-Bottomed Pan: This is crucial!

A heavy-bottomed saucepan distributes heat more evenly and reduces the risk of the milk scorching or sticking to the bottom.

The low, gentle simmer allows the milk to reduce and thicken properly without burning.

Resist the urge to turn up the heat to speed things up.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/diy-condensed-milk-save-money-taste-better/>