

Directions

- 1. Add parchment paper to your trays
- 2. Pour the milk into your trays
- 3. Add dividers for easy portioning
- 4. Pre Freeze when possible
- 5. Freeze dry (my cycle time was 60 hours without a pre-freeze)
- 6. Store in jars for short-term use or in mylar bags for long-term storage

Rehydration:

Add 1 cup of cold water to 1 cup (or 1 oz) of chunky freeze-dried milk powder. Stir or shake in a jar. Enjoy

Notes:

If you package this in a mylar bag or powder it before you store it be sure to weigh the milk powder for correct rehydration. 1 oz milk powder to 1 cup cold water

Nutritional Value Per 1 cup of 2% milk Calories: 130 Protein: 9 g Fat: 5 g Carbohydrates: 12 g Sugar: 13 g Fiber: 7 g

www.freezedryingcookbook.com