

## **SWEETENED CONDENSED MILK**

Makes the equivalent of 3 cans of purchased sweetened condensed milk.

4 c. sugar  
1 can evaporated milk  
1 c. non-fat dry milk  
3 tsp vanilla  
3 dashes salt  
6 T. butter, sliced

Put sugar in a food processor and blend until super fine.

If you do not have a large food processor, put sugar, 1 cup at a time, in a blender or mini food processor and blend until super fine.

Combine sugar, evaporated milk, dry milk, vanilla and butter in a large saucepan.

Mix very well.

Cook over medium heat, watching carefully and stirring often, until butter melts and sugar dissolves.

Remove from heat and divide evenly into thirds, about 1 1/4 to 1 1/3 cup each.

Refrigerate overnight before using to allow mixture to thicken up.

This keep 2 weeks in the refrigerator and can be frozen up to 6 months. It may be a little grainy after thawing, but it smooths out when mixed with other ingredients.