

<b>Item #</b>	<b>Description</b>	<b>Re-hydration/Substitution Recommendations</b>
022	Buttermilk Powder	Re-hydration: 4 tbsp powder, 1 cup of water <i>Add the powder with dry ingredients: when instructed to add buttermilk, add the water</i>
354	Cheese Powder (Kraft)	$\frac{1}{4}$ cup powder, $\frac{1}{4}$ cup melted butter, $\frac{1}{4}$ cup milk <i>Cook 6oz macaroni pasta; drain. Add the cheese powder, butter, and milk to macaroni in saucepan. Heat over medium-low heat, stirring until blended smooth.</i>
267	Cheese Powder (Cheddar)	$\frac{1}{4}$ cup powder, $\frac{1}{4}$ cup melted butter, $\frac{1}{4}$ cup milk <i>Cook 6oz macaroni pasta; drain. Add the cheese powder, butter, and milk to macaroni in saucepan. Heat over medium-low heat, stirring until blended smooth.</i>
251	Coconut Milk Powder	Re-hydration: $\frac{1}{3}$ cup powder, 1 cup <i>hot</i> water <i>Add the powder to the water; stir with a whisk or blend until smooth.</i>
185	Honey Powder	Re-hydration: 3 parts powder, 1 part water
194	Lemon Juice Powder	Re-hydration: 1 tsp powder, $\frac{1}{4}$ cup water
266	Lime Juice Powder	Re-hydration: 1 tsp powder, $\frac{1}{4}$ cup water
180	Mulling Spice Blend	1 tbsp of blend per gallon of cider or wine <i>Steep for 45 minutes</i>
461	Pumpkin Pie Blend	1 $\frac{1}{2}$ tsp per 9-inch pie
352	Tomato Powder	For paste: 1 cup powder, $\frac{3}{4}$ cup water For sauce: 1 cup powder, 3 cups water
380	Vanilla Powder	Substitution: use 1 tsp of powder in place of 1 tsp of extract. Uses: Sprinkle on cookies, cakes, coffee, etc.