

## Evaporated milk to liquid milk conversion chart: handy to have for cooking and home recipes

These dilutions are close enough for a liquid milk replacement for recipes. Either use metric spoons and cups or scales. The choice is yours.

- Use metric spoons to measure the evaporated milk into a measuring cup. Top up with water to the required final volume.
- Use digital kitchen scales to weigh both the evaporated milk and water into a bowl or jug or add them separately to the recipe without pre-mixing.

To make up this amount of liquid milk ...	Using metric cups and spoons		Using digital scales	
	measure evaporated milk	add water to reach the final volume	weigh evaporated milk (g)	weigh water (g)
1 tbs	1½ tsp	top up to 1 tbs	9 g	12 g
¼ cup	5 tsp	top up to ¼ cup	28 g	36 g
⅓ cup	1½ tbs	top up to ⅓ cup	34 g	44 g
½ cup	2½ tbs	top up to ½ cup	57 g	72 g
⅔ cup	3½ tbs	top up to ⅔ cup	76 g	97 g
¾ cup	⅓ cup	top up to ¾ cup	85 g	109 g
1 cup	5 tbs	top up to 1 cup	113 g	145 g
½ pint	½ cup	top up to ½ pint	129 g	165 g
1 pint	1 cup	top up to 1 pint	258 g	330 g
100 ml	2 tbs	top up to 100 ml	45 g	58 g
125 ml	2½ tbs	top up to 125 ml	57 g	72 g
250 ml	5 tbs	top up to 250 ml	113 g	145 g
300 ml	½ cup	top up to 300 ml	136 g	174 g
500 ml	½ cup + 4 tbs	top up to 500 ml	226 g	290 g
750 ml	1¼ cups	top up to 750 ml	340 g	435 g
890 ml	1x 375 ml can	top up to 890 ml	use the full-375 ml can!	520 g

Abbreviations: tsp = metric teaspoon, tbs = metric tablespoon, g = grams, ml = millilitres