

Skim Milk Project:

Milk Powder

Yield: 16.8 oz

Ingredients: Skim Milk – 2 Gallons

Time:

- Trial 1, 170°F in electric conventional oven with door slightly open-10 hours
 - Trial 2, 200°F in gas convection oven-4 hours (after approximately 1 hour reduction on stovetop)
1. Pour milk into large sheet trays ensuring shallow depth which allows for easier transport to oven without spilling.
 2. Place trays in the oven at the lowest temperature possible.
 3. Evaporate until milk becomes a gooey paste and reduces in volume.
 4. Stir occasionally with heat proof spatula to ensure even evaporation and avoid scorching.
 5. When paste has been achieved, remove sheet pan(s) from oven and transfer milk to a new sheet pan lined with parchment paper.
 6. Return to oven and continue to evaporation until milk is no longer gummy. Stir occasionally to turn driest material and expose all sides of clumped milk to oven air.
 7. When desired dryness has been reached, remove from oven, scrape dried milk into a food processor or spice grinder, and pulse until desired powder consistency has been reached.
 8. Store in an airtight container in a dry place.

Uses for milk powder:

Maine Granola:

Yield: 40.4 oz

Ingredients:

- 14.5oz Maine Rolled Oats
 - 5.29 oz Skim Milk Powder
 - 3.85 oz Canola Oil (plus extra as needed)
 - 4.6 oz Molasses
 - 4.8 oz Maine Honey
 - 4.04 oz Maine Maple Syrup
 - .17 oz Ground Cinnamon
 - 2.55 oz Dried Maine Blueberries
 - 2.87 oz Raisins
 - 2.47 oz Dried Cranberries
 - .38 oz Vanilla Extract
 - Salt TT
1. Preheat oven to 350°F

2. Mix all dry ingredients in a large mixing bowl. (Oats, milk powder, cinnamon, blueberries, raisins, cranberries, salt)
3. Mix all wet ingredients in a separate bowl. (Oil, molasses, honey, maple syrup, vanilla extract)
4. Add wet ingredients to dry and mix thoroughly, ensuring even distribution of moist ingredients to coat all dry ingredients. If necessary, add more canola oil in small amounts until dry ingredients are all coated.
5. Spread in a thin layer on a parchment lined baking sheet. Ensure all granola is touching each other (small chunks sitting on the sheet by themselves will cook too quickly and burn).
6. Place in the oven and bake for 15 minutes.
7. Remove from oven and, using a heat proof spatula, stir and flip the granola redistributing the more cooked outer sections to the middle and bringing the still moist middle to the outside. Shape the granola so it is once again all touching each other, and spread in a thin layer, $\frac{3}{4}$ -1 inch deep.
8. Return to oven and bake for 8 minutes.
9. Remove and cool on a speed rack until desired consistency has been reached. Granola may be cut into bars prior to hardening, or broken into chunks after it has firmed.