How to Make Cheese From Powdered Milk

Categories : Cooking, DIY, General Prepping, Homesteading, Self-Sufficiency

With have done a few DIY cheese posts recently, and one thing that keeps getting asked is - can you make cheese from powdered milk? Our previous posts used fresh milk and cream...

Well the answer is yes! You can make a basic cheese, often referred to as cottage cheese, from milk powder, water, vinegar and lemon juice. In an economic collapse or SHTF incident, cheese would become a vital protein source, if you had the ability to make your own. Also, it means that together with your stored pasta and tinned tomatoes, you could also make lasagna!

This same cheese can also be made from fresh milk, just substitute the milk powder/water for the same quantity of fresh milk.

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(Photo from: Tactical Intelligence)