

baking substitutions

Pancake Baking
Or Biscuit Mix

(they are interchangeable) or 5 c. flour, $\frac{1}{4}$ c. baking powder, 2 tablespoons sugar, a splash of salt, and 1 stick of butter or margarine. (Keep 6 weeks in an airtight container)

Baking Powder

Just mix 2 parts cream of tartar to 1 part of baking soda.

Brown sugar

Substitute brown and white sugar one-to-one or use $1\frac{1}{4}$ cup confectioner's sugar.

Butter

Margarine (not the soft tub type) can often be used in baking. Cooking oils, like vegetable oil, will substitute one-to-one with butter in most baking.

Butter Milk

Place 1 tablespoon of lemon juice or vinegar in a 1 cup measuring cup top to 1 cup with milk and let sit 5 minutes.

Cake Flour

For each cup of cake flour, use 1 cup of all purpose flour minus 2 tablespoons.

Half & Half
Cream

Place 1 tablespoon melted butter in a 1 cup measuring up and top up with whole milk.

Heavy Cream

Combine $\frac{3}{4}$ milk with $\frac{1}{4}$ melted butter.

Eggs

In baking, you can substitute one egg for half of a banana, or $\frac{1}{3}$ cup of applesauce.