

# Baking Substitutions

DON'T HAVE...	USE THIS...
baking powder	1/4 teaspoon baking soda + 1/2 teaspoon cream of tartar (bake immediately) = 1 teaspoon baking powder
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brown sugar	1 cup granulated sugar + 1 tablespoon molasses = 1 cup brown sugar
butter	1 cup oil (vegetable, canola, coconut) or 1 cup margarine (with 1/2 sour cream or a couple extra egg yolks to add fat) = 1 cup butter
buttermilk	1/2 cup milk + 1/2 cup sour cream or plain greek yogurt OR 1 cup milk + 1 tablespoon vinegar or lemon juice = 1 cup buttermilk
cake flour	1 cup all-purpose flour minus 2 tablespoons + 2 tablespoons cornstarch, sifted and then remeasured in 1 cup = 1 cup cake flour
eggs	for cakes specifically: 1 tablespoon white distilled vinegar + 1 teaspoon baking soda = 2 eggs
heavy cream	for buttercreams specifically: 3 tablespoons full fat half and half or 3 tablespoons whole milk = 3 tablespoons heavy cream
powdered sugar	pulverize 1 cup granulated sugar in a blender or food processor until powder-like = 1 cup powdered sugar
sour cream	1/2 cup sour cream = 1/2 cup plain yogurt