

ingredient substitutions

buttermilk	1 tablespoon lemon juice or vinegar + enough milk to equal 1 cup OR 1 cup sour cream OR 1 cup plain yogurt
baking soda	1/4 teaspoon baking soda + 1/2 teaspoon cream of tartar + 1/4 teaspoon cornstarch = 1 teaspoon baking soda
brown sugar	1 cup granulated sugar + 1 tablespoon molasses = 1 cup light brown sugar
Dutch-process cocoa powder	3 tablespoons natural unsweetened cocoa powder + 1/8 teaspoon baking soda = 3 tablespoons Dutch cocoa powder
Natural cocoa powder	3 tablespoons Dutch-processed cocoa plus 1/8 teaspoon cream of tartar, lemon juice or white vinegar
corn syrup	1 cup honey or maple syrup = 1 cup light corn syrup
heavy cream	2/3 cup whole milk plus 1/3 cup melted unsalted butter = 1 cup heavy cream (not for whipping)
all-purpose flour	1 cup plus 2 tablespoons cake flour OR 1 cup self-rising flour (omit baking powder & salt from recipe) OR 1/2 cup white cake flour plus 1/2 cup whole wheat flour
bread flour	1 cup all-purpose flour
cake flour	3/4 cup all-purpose flour plus 2 tablespoons cornstarch = 1 cup cake flour
self-rising flour	1 cup all-purpose flour + 1 1/2 teaspoons baking powder + 1/4 teaspoon salt = 1 cup self-rising flour
honey	3/4 cup maple syrup + 1/2 cup granulated sugar = 1 cup honey
whole milk	1/2 cup evaporated whole milk + 1/2 cup water OR 1/4 cup powdered skim milk + 7/8 cup water + 1 tablespoon melted butter OR 1 cup skim milk + 2 tablespoons melted butter
eggs	1 tablespoon flax (or chia) seeds + 3 tablespoons water OR 1/4 cup applesauce OR 1 mashed banana to replace 1 large egg