

BAKING SUBSTITUTES

-options when your pantry is low-



Cake Flour

{for every 2 cups cake flour}

-1 3/4 cups all-purpose flour & 1/4 cup cornstarch

Self Rising Flour

{for every 1 cup of self rising flour}

-1 cup all-purpose flour, 1 1/2 tsp baking powder & 1/4 tsp salt

HEAVY CREAM

{for every 1 cup of heavy cream}

--1 cup evaporated milk
- 3/4 cup milk & 1/3 cup melted butter

BUTTERMILK

{For every 1 cup of buttermilk}

- 1 cup of yogurt
-1 tbsp lemon juice or vinegar plus enough milk to make 1 cup

BAKING POWDER

{for every tsp. of baking powder}

-1/4 tsp baking soda & 1/2 tsp cream of tarter

BAKING SODA

{for every tsp. of baking soda}

-4 tsp. baking powder

GRANULATED SUGAR

{for every 1 cup of sugar}

-1 cup of brown sugar
-1 1/4 cups powdered sugar
-3/4 cup honey
-3/4 cup corn syrup

BROWN SUGAR

{for every 1 cup of brown sugar}

-2 tbsp. molasses & 1 cup granulated sugar

SWEETENED CONDENSED MILK

{for every 14 oz. can}

- 3/4 cup white sugar mixed with 1/2 cup water & 1 1/8 cups dry powdered milk: Bring to a boil and cook, stirring frequently, until thickened

EVAPORATED MILK

{for every cup of evaporated milk}

- 1 cup light heavy cream



Simple Recipes for Everyday Families