

BAKING INGREDIENT SUBSTITUTES

Traditional Homemaker.com

1

CAKE FLOUR

Put 2 tablespoons of cornstarch in a 1 cup measure. Fill with regular flour.

2

BUTTERMILK

Put 1 tablespoon lemon juice or white vinegar in a 1 cup measure. Fill with milk. Stir and let sit 5 minutes.

3

BAKING CHOCOLATE

For 1 ounce unsweetened baking chocolate: Melt 1 tablespoon butter and stir in 3 tablespoons cocoa.

4

VEGETABLE OIL

Use the same amount of butter except melt it.

5

SOUR CREAM

Use the same amount of plain yogurt.

6

SUGAR

Use half as much honey. Reduce baking temperature by 25 degrees.