

Food Substitution List



| If you don't have: | Substitute: |
|-------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Bacon, 1 slice | 1 Tbs. cooked bacon pieces |
| Baking Powder, 1 tsp. | 1/2 tsp. cream of tartar + 1/4 tsp. baking soda |
| Baking Soda | There is no substitute for baking soda. |
| Balsamic Vinegar, 1 Tbs. | 1 Tbs. cider vinegar or red wine vinegar + 1/2 tsp. sugar |
| Bread crumbs, fine dry, 1/4 cup | 3/4 cup soft bread crumbs, or 1/4 cup cracker crumbs, or 1/4 cup cornflake crumbs |
| Brown Sugar, 1 cup | 1 cup white sugar + 4 Tbs. molasses |
| Broth, beef or chicken, 1 cup | 1 tsp. or 1 cube instant beef or chicken bouillon $+$ 1 cup hot water |
| Butter, 1 cup | 1 Tbs. shortening + 1/4 tsp. salt, if desired |
| Buttermilk, 1 cup | 1 tbs. Lemon juice or vinegar + enough milk to make 1 cup (let stand 5 minutes before using) |
| Chocolate, semisweet, 1 ounce | 3 Tbs. semisweet chocolate pieces, or 1 Tbs. unsweetened cocoa powder +2 tsp. sugar and 2 tsp. shortening |
| Chocolate, sweet baking, 4 ounces | 1/4 cup unsweetened cocoa powder + $1/3$ cup granulated sugar and 3 Tbs. shortening |
| Chocolate, unsweetened, 1 ounce | 3 Tbs. unsweetened cocoa powder + 1 Tbs. cooking oil, or shortening melted |
| Cornstarch, 1 Tbs. (for thickening) | 2 Tbs. all-purpose flour |
| Corn syrup (light), 1 cup | 1 cup granulated sugar + 1/4 cup water |
| Cream (whipping), 1 cup unwhipped | 2 cups prepared whipping cream (1 cup unwhipped = 2 cups whipped) |
| Garlic, 1 clove | 1/2 tsp. bottles minced garlic or 1/8 tsp. garlic powder |
| Ginger, grated fresh, 1 tsp. | 1/4 tsp. ground ginger |
| Half-and-Half or light cream, 1 cup | 1 Tbs. Melted butter + enough whole milk to make 1 cup |
| Fresh Herbs, 1 Tbs. | 1 tsp. dried leaf herbs or 1/2 tsp ground dried |
| Flour (All-Purpose White) | 1/2 cup whole wheat flour plus $1/2$ cup all-purpose flour (no more than $1/2$ and $1/2$ when you use whole wheat) |
| Flour (self-Rising) | 1 cup minus 2 tsp all-purpose flour $+$ 1 1/2 tsp baking powder and 1/2 tsp salt |
| Mayonnaise, 1 cup | 1 cup sour cream, 1 cup yogurt, 1 cup cottage cheese (in blender or processor) OR use any for part of the mayonnaise |
| Molasses, 1 cup | 1 cup honey |
| Mustard, dry, 1 tsp. | 1 Tbs. prepared mustard |
| Onion, chopped, 1/2 cup | 2 Tbs. dried minced onion or 1/2 tsp. onion powder |
| Rum, 1/4 cup | 1 Tbs. rum extract plus 3 Tbs. water |
| Sour cream, dairy, 1 cup | 1 cup plain yogurt |
| Sugar, granulated, 1 cup | 1 cup packed brown sugar or 2 cups sifted powdered sugar, or 7/8 cup honey |
| Sugar, powdered, 1 cup | $1\ \mathrm{cup}\ \mathrm{granulated}\ \mathrm{sugar}+1\ \mathrm{Tbs.}\ \mathrm{cornstarch};$ process in a food processor using the metal blade attachment until it's well blended and powdery. |
| Tomato Juice, 1 cup | 1/2 cup tomato sauce + 1/2 cup water |
| Tomato sauce, 2 cups | 3/4 cup tomato paste + 1 cup water |
| Wine, red, 1 cup | 1 cup beef or chicken broth in savory recipes; cranberry juice in desserts |
| Wine, white, 1 cup | 1 cup chicken broth in savory recipes; apple juice or white grape juice in desserts |
| Yeast, active dry, 1 package | About 2 1/4 tsp. active dry yeast |
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