

21 Helpful Baking Recipe Substitutions

Baking soda 1/4 tsp = 1 tsp baking powder

Baking powder 1 tsp = 1/2 tsp cream of tartar + 1/4 baking soda

Bread flour 1 cup = 1 cup all-purpose flour + 1 tsp wheat gluten

Butter (Salted) 1 cup = 1 cup unsalted butter OR 1 cup margarine OR 1 cup vegetable shortening + 1/2 tsp salt

Butter (Unsalted) 1 cup = 1 cup salted butter OR 1 cup vegetable shortening OR 1 cup lard minus 1/2 tsp salt from the recipe

Buttermilk 1 cup = 1 Tbs white vinegar (or lemon juice) and fill the remainder of one cup with milk and let sit for five minutes.

Cake Flour 1 cup = 1 cup of all-purpose flour minus two tablespoons

Corn syrup 1 cup = 1-1/4 cup white sugar + 1/3 cup water OR 1 cup honey

Egg = 1 1/4 cup applesauce OR 3 tablespoons mayonnaise OR 1/2 banana mashed + 1/2 teaspoon baking powder

Half and Half 1 cup = 1/2 cup whole milk + 1/2 cup heavy cream

Lemon 1 cup = 1 cup vinegar

Milk (whole) 1 cup = 1 cup skim milk + 2 tablespoons melted butter (or margarine)

Pumpkin pie spice = 1 tsp 1/2 teaspoon ground cinnamon + 1/4 teaspoon ground ginger + 1/8 teaspoon ground allspice + 1/8 teaspoon ground nutmeg

Self-rising flour 1 cup = 3/4 cup plus 2 tablespoons of all-purpose flour + 1-1/2 teaspoons baking powder + 1/2 teaspoon of salt

Sour cream 1 cup = 1 cup plain yogurt

Vinegar 1 cup = 1 cup lemon

Yogurt 1 cup = 1 cup sour cream

Vanilla bean = 1 2-1/2 teaspoons of vanilla extract

Vegetable oil 1 cup = 1 cup applesauce or fruit puree

Vegetable shortening 1 cup = 1 cup of butter or margarine

Yeast (active dry) 1/4 ounce packet = 2-1/4 teaspoon active dry yeast OR 2-1/4 tsp rapid-rise yeast OR 1/2 of 2-ounce cake yeast

