



kitchen substitutes

BAKING POWDER

1 teaspoon =
1/4 t. baking soda +
1/2 t. cream of tartar

BROWN SUGAR

1 cup firmly packed =
1c. Granulated Sugar +
1/4 cup Molasses

SELF-RISING FLOUR

1 cup =
1 c. All-Purpose flour +
1/2 t. salt,
1 t. baking powder

VEGETABLE SHORTENING

1 cup =
1 c. Butter, Lard or Margarine

CAKE FLOUR

1 cup =
1 cup All-Purpose flour
minus 2 T.

BUTTERMILK

1 cup =
1 c. milk + 1 T. vinegar or
lemon juice
(let stand 5 minutes before using)

SUGAR

1 cup =
1/2 -2/3 cups honey +
1/4 t. baking soda for
every 1 cup of honey used
(Reduce other liquids by 1/4;
reduce oven temp by 25 degrees)

UNSWEETENED CHOCOLATE

1 square or 1 ounce =
3 T. cocoa powder +
1 T. butter or margarine

HALF AND HALF

1 cup =
1/2 c. whole milk +
1/2 cup light cream