

Emergency Ingredient Substitutions



Ingredient

Substitution

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| Need 1 tsp baking powder | Use ½ tsp cream of tartar + 1 tsp baking soda |
| Need 1 cup beer | Use 1 cup beef broth |
| Need 1 cup red wine | Use 1 cup cranberry juice |
| Need 1 cup white wine in a dessert | Use 1 cup apple juice |
| Need 1 cup white wine in a savoury dish | Use 1 cup chicken broth |
| Need 1 cup brown sugar | Use 1 cup white sugar + 2 tbsp dark corn syrup |
| Need 1 cup buttermilk | Use 1 cup plain yogurt |
| Need 1 cup dark corn syrup | Use ¾ cup light corn syrup + 1 cup molasses |
| Need 1 cup light corn syrup | Use 1 cup white sugar + ¼ cup water |
| Need 1 clove minced garlic | Use ⅛ tsp garlic powder |
| Need 1 tbsp cornstarch | Use 2 tbsp all-purpose flour |
| Need 1 tbsp lemon juice | Use 1 tbsp white vinegar |
| Need 1 cup honey | Use 1 ¼ cup sugar + ¼ cup water |
| Need 2 cups tomato sauce | Use ¾ cup tomato paste + 1 cup water |
| Need 1 cup milk | Use ½ cup evaporated milk + ½ cup water |
| Need 1 cup breadcrumbs | Use 1 cup crushed Ritz crackers |
| Need ½ cup soy sauce | Use 4 tbsp Worcestershire sauce + 1 tbsp water |
| Need 1 cup molasses | Use ¾ cup brown sugar + 1 tsp cream of tartar |

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