



BAKING SUBSTITUTIONS



butter

3/4 cup olive oil for every cup of butter

milk

equal sub of canned coconut milk, solids skimmed away

baking soda

sub 3x the amount of baking soda with baking powder

baking powder

per 1 tsp baking powder, sub 1/4 teaspoon baking soda and 5/8 teaspoon cream of tartar.

eggs

sub 1 tablespoon mayo for 1 egg

vegetable oil

sub equal parts unsweetened applesauce

buttermilk

for 1 cup of buttermilk, add 1/2 tablespoon plus 1/2 teaspoon of lemon juice or vinegar

half & half

mix 3/4 cup whole milk + 1/4 cup heavy cream

heavy cream

sub 3/4 cup milk and 1/4 melted butter, thoroughly mixed