

Recipe Substitution Chart



IF YOU NEED...	TRY USING...
1 t. baking powder	1/2 t. cream of tartar + 1/4 t. baking soda.
1 c. buttermilk	1 t. lemon juice or vinegar + enough milk to = 1 c.
1 c. dark corn syrup	3/4 c. light corn syrup + 1/4 c. molasses.
1 garlic clove, minced	1/8 t. garlic powder.
1 t. garlic salt	1/8 t. garlic powder + 7/8 t. salt.
1 c. half-and -half cream	1 T. melted butter + enough whole milk to = 1c.
1 c. honey	1 1/4 c. sugar + 1/4 c. liquid.
1 t. lemon juice	1/4 t. cider vinegar.
1 c. light corn syrup	1 c. sugar + 1 c. liquid.
1 c. molasses	1 c. honey.
1 onion (small), chopped	1 t. onion powder or 1 T. dried minced onion.
1 c. sour cream	1 c. plain yogurt.
1 c. sugar	1 c. packed brown sugar or 2 c. sifted confectioners sugar.
2 c. tomato sauce	3/4 c. tomato paste + 1 c. water.
1 unsweetened chocolate square (1 oz.)	3 T. cocoa + 1 T. shortening or oil.
1 c. whole milk	1/2 c. evaporated milk + 1/2 c. water.

t = teaspoon T = tablespoon c = cup