

PANTRY

SUBSTITUTION CHART

YOU NEED:

BAKING POWDER (1 TSP.)
BUTTERMILK (1 CUP)
CAKE FLOUR (1 CUP)
CORNSTARCH (1 TBSP)
CRACKER CRUMBS (3/4 CUP)
DARK CORN SYRUP (1 CUP)
GARLIC (1 CLOVE)
GARLIC SALT (1 TSP.)
HALF AND HALF, CREAM (1 CUP)
HONEY (1 CUP)
LEMON JUICE (1TSP.)
LEMON PEEL (1 TSP.)
LIGHT CORN SYRUP (1 CUP)
MOLASSES (1 CUP)
ONION (1 SMALL, CHOPPED)
PREPARED MUSTARD (1 TSP)
SEMISWEET CHOCOLATE (1 SQUARE, 1 OZ)

SOUR CREAM (1 CUP)
SUGAR (1 CUP)

TAPIOCA (2 TSP)
TOMATO JUICE (1 CUP)
TOMATO SAUCE (2 CUPS)
UNSWEETENED CHOCOLATE (1 SQUARE)
WHOLE MILK (1 CUP)

USE:

1/2 TSP CREAM OF TARTAR + 1/4 TSP BAKING SODA
1 TSP LEMON JUICE OR VINEGAR + ENOUGH MILK TO MEASURE 1 CUP
7/8 CUP ALL PURPOSE FLOUR
2 TBSP ALL PURPOSE FLOUR
1 CUP BREAD CRUMBS
1 CUP LIGHT CORN SYRUP
1/8 TSP GARLIC POWDER
1/8 TSP GARLIC POWDER + 7/8 TSP SALT
1 TBSP MELTED BUTTER + ENOUGH WHOLE MILK TO EQUAL 1 CUP
1 1/4 CUPS SUGAR + 1/4 CUP LIQUID
1/4 TSP CIDER VINEGAR
1/2 TSP LEMON EXTRACT
1 CUP SUGAR + 1 CUP LIQUID
1 CUP HONEY
1 TSP ONION POWDER OR 1 TBSP DRIED MINCED ONION
1/2 TSP GROUND MUSTARD + 2 TSP VINEGAR
3 TBSP SEMISWEET CHOCOLATE CHIPS
OR 1 SQUARE (1 OZ) UNSWEETENED CHOCOLATE + 1 TBSP SUGAR
1 CUP PLAIN YOGURT
1 CUP PACKED BROWN SUGAR OR
2 CUPS SIFTED CONFECTIONER'S SUGAR
1 TBSP ALL PURPOSE FLOUR
1/2 CUP TOMATO SAUCE + 1/2 CUP WATER
3/4 CUP TOMATO PASTE + 1 CUP WATER
3 TBSP COCOA + 1 TBSP SHORTENING OR OIL
1/2 CUP EVAPORATED MILK + 1/2 CUP WATER