

You're ready to bake, but you find you're missing an ingredient (or two) in your recipe! Sound familiar? Save yourself a trip to the store and use our handy list of baking substitutions if you find yourself in a pinch!

DON'T HAVE:	USE THIS:	WHY:
1 cup of butter	OR 1 cup of shortening 7/2 cup of vegetable or coconut oil	Fat keeps your batter moist and helps prevent it from drying out. You can even try cutting some of the fat with applesauce instead.
1 tsp of baking powder	+ 2 1/4 tsp of baking soda 1/2 tsp of cream of tartar	Baking powder is a leavening agent that doesn't activate until the powder gets wet. However, in a pinch you can use cream of tartar to activate baking soda in the same way.
1 cup of sugar	OR OR 1 cup of applesauce 3/4 cup of honey	If you're out of refined sugar, don't fret! There are several options to add natural sugars to your batter that will make it more palatable.
1 oz of unsweetened chocolate	+ 3 T of unsweetened natural cocoa powder or shortening	Unsweetened chocolate originates from a paste made from ground cacoa beans, however, unsweetened chocolate keeps its cocoa butter. Make sure to add fat in your cocoa powder to mimic the texture and flavor of unsweetened chocolate.
1 tsp of cream of tartar	OR 2 tsp of lemon juice	Often used as a stabilizer for meringues, cream of tartar makes egg whites more tolerant to heat.
1 large egg	OR 5	Egg works more as a binder in your batter than a flavor element.
1 cup of corn syrup	OR + Company + C	Corn syrup can help caramel from seizing because it is an invert sugar (which means it presents sugar crystals from forming).
1 cup of buttermilk	+ 1 cup of milk 1 T of lemon juice (let stand for 5 minutes)	Buttermilk has a unique tart-like flavor due to the acid in the milk. It's also used quite often in baking due to its chemical reaction between baking soda and lactic acids.
1 cup of milk	+ ½ cup of evaporated milk ½ cup of water	Milk works as a wet ingredient that activates dry ingredients and forms a batter.
1 cup of evaporated milk	Simmer 2 1/4 cups of whole milk until reduced to 1 cup	Evaporated milk is a thicker, sweeter-tasting milk which affects both the flavor and consistency of your batter.
1 14-oz can of sweetened condensed milk	1/3 cup of milk 2 T of evaporated milk 1 cup of sugar 3 T of margarine	Sweetened, condensed milk is a combination of sugar and a dense, sweet whole milk that has had 60% of its water removed. Condensed milk is used regularly in pies, fudge and other desserts.

