

MORE INGREDIENT SUBSTITUTIONS



Don't Have This Ingredient?	Use This Substitution
Marshmallow Creme	1 ounce = 3 large melted marshmallows
Mayonnaise	Plain yogurt; sour cream
Molasses	1 cup = 3/4 cup brown sugar + 1 teaspoon cream of tartar
Mustard, Prepared	1 Tablespoon yellow mustard = 1/2 teaspoon dry mustard + 2 teaspoons vinegar
Oil, Baking	Applesauce or other fruit puree
Oil, Cooking	Other neutral flavored oil – canola, sunflower; safflower; melted coconut oil or shortening
Shortening	1 cup = 1 cup butter; 1 cup margarine and reduce salt in recipe by 1/2 teaspoon
Soy Sauce	1/2 cup = 4 Tablespoons Worcestershire sauce + 1 Tablespoon water
Sweetened Condensed Milk	1 1/2 cup whole milk or 1 can evaporated milk + 1/2 - 2/3 cup sugar, simmer until reduced by half and add 3 Tablespoons butter + 1 teaspoon vanilla extract
Tomato Juice	1 cup = 1/2 cup tomato sauce + 1/2 cup water
Tomato Sauce	2 cups = 3/4 cup tomato paste + 1 cup water
Vinegar, Balsamic	1 Tablespoon = 1 Tablespoon cider or red wine vinegar + 1/2 teaspoon sugar
Vinegar, Sherry	Balsamic vinegar
Vinegar, White	1 teaspoon = 1 teaspoon lemon/lime juice, 2 teaspoons white wine
Wine, Red	Beef broth; chicken broth; cranberry juice
Wine, White	Apple juice; chicken or vegetable broth
Yeast, Active Dry	2 1/2 teaspoons rapid rise yeast

