

HOW TO MAKE FLOUR SUBSTITUTIONS



To Replace	You Can Make These Substitutions
1 cup Cake Flour	<ul style="list-style-type: none"> • 7/8 cup all-purpose flour (1 cup minus 2 Tablespoons) + 2 Tablespoons cornstarch
1 cup Pastry Flour	<ul style="list-style-type: none"> • ½ cup all-purpose flour + ½ cup cake flour
1 cup All-Purpose Flour	<ul style="list-style-type: none"> • 1 cup bread flour • 1 cup + 2 Tablespoons cake flour • 1 cup pastry flour • 1 cup self-rising flour minus baking powder and salt in the recipe • ¾ cup whole wheat flour plus more liquid • 1 cup white whole wheat flour plus 2 teaspoons liquid
1 cup Self-Rising Flour	<ul style="list-style-type: none"> • 1 cup all-purpose flour plus 1 ½ teaspoon baking powder and ¼ teaspoon salt
1 cup Whole Wheat Flour	<ul style="list-style-type: none"> • 1 cup all-purpose flour • ½ cup all-purpose flour + ½ cup whole wheat flour
1 cup White Whole Wheat Flour	<ul style="list-style-type: none"> • 1 cup all-purpose flour • ½ cup all-purpose flour + ½ cup white whole wheat flour
1 cup Bread Flour	<ul style="list-style-type: none"> • 1 cup all-purpose flour



Issued in furtherance of extension work, acts of May 8 and June 30, 1914, in cooperation with the U.S. Department of Agriculture. Mandy Marney, Director, University of Wyoming Extension, College of Agriculture, Life Sciences and Natural Resources, University of Wyoming Extension, University of Wyoming, Laramie, Wyoming 82071.

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