

Our Top 10 Baking Substitutions, that will help you Bake That Cake!



1. 1 Egg = 1 Tbsp ground flax + 3 Tbsp water, mix & let sit 3 minutes,

OR 1 Tbsp chia seeds + 1 cup water, mix & let sit 15 mins
2. 1 tsp Baking Powder = $\frac{1}{2}$ tsp cream of tartar + $\frac{1}{4}$ tsp baking soda
3. 1 tsp Baking Soda = 4 tsp baking powder
4. 1 cup Buttermilk = 1 Tbsp of white vinegar or lemon juice + 1 scant cup milk
5. 1 cup Butter = 1 cup coconut oil
6. 1 cup Oil = 1 cup applesauce
7. 1 cup Sour Cream = 1 cup plain yogurt
8. 1 tsp Pumpkin Pie Spice = $\frac{1}{2}$ tsp ground cinnamon + $\frac{1}{4}$ tsp ground ginger +

 $\frac{1}{8}$ tsp allspice + $\frac{1}{8}$ tsp nutmeg
9. 1 cup Brown Sugar = 1 Tbsp molasses + 1 scant cup white sugar
10. 1 cup Sugar = $\frac{3}{4}$ cup honey, reduce liquid in the recipe by 2 Tbsp