

Substitution Chart

Ingredient	Amount	Substitution
Allspice	1 teaspoon	1/2 teaspoon cinnamon, 1/4 teaspoon ginger, and 1/4 teaspoon cloves
Arrowroot starch	1 teaspoon	1 Tablespoon flour, OR 1 teaspoon cornstarch
Baking mix	1 cup	1 cup pancake mix OR 1 cup <i>Easy Biscuit Mixture</i>
Baking powder	1 teaspoon	1/4 teaspoon baking soda plus 1/2 teaspoon cream of tartar OR 1/4 teaspoon baking soda plus 1/2 cup buttermilk (decrease liquid in recipe by 1/2 cup)
Beer	1 cup	1 cup nonalcoholic beer OR 1 cup chicken broth
Brandy	1/4 cup	1 teaspoon imitation brandy extract plus enough water to make 1/4 cup
Bread crumbs	1 cup	1 cup cracker crumbs OR 1 cup matzo meal OR 1 cup ground oats
Broth: beef or chicken	1 cup	1 bouillon cube plus 1 cup boiling water OR 1 Tablespoon soy sauce plus enough water to make 1 cup OR 1 cup vegetable broth
Brown sugar	1 cup, packed	1 cup white sugar plus 1/4 cup molasses and decrease the liquid in recipe by 1/4 cup OR 1 cup white sugar OR 1 1/4 cups confectioners' sugar
Butter (salted)	1 cup	1 cup margarine OR 1 cup shortening plus 1/2 teaspoon salt OR 7/8 cup vegetable oil plus 1/2 teaspoon salt OR 7/8 cup lard plus 1/2 teaspoon salt
Butter (unsalted)	1 cup	1 cup shortening OR 7/8 cup vegetable oil OR 7/8 cup lard