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SUBSTITUTING FOOD INGREDIENTS

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for these:	substitute these:
1 whole egg for thickening or baking	2 egg yolks. Or 1 tbs dried whole egg plus 2 tsps water.
1 whole egg in a batter	2 tbs fresh dry snow, just before baking.
1 cup butter or margarine for shortening	7/8 cup rendered animal fat with 1/2 tsp salt.
1 square (ounce) chocolate	3-1/2 tbs cocoa plus 1/2 tbs fat.
Nut meats	Similar amount of browned rolled oats.
1 tsp double acting baking powder	1-1/2 tsps phosphate baking powder, or 2 tsps tartrate baking powder.
Baking soda in breadstuffs	Equal amount of the white of hardwood ashes.
1 cup whole milk	1/2 cup evaporated milk plus 1/2 cup water or 4 tbs dry whole milk plus 1 cup water or 1/3 cup nonfat dry milk plus 2-1/2 tsp table fat and 3/4 cup water or 1 cup skim milk plus 2 tbs salad oil.
1 cup skim milk	1/3 cup nonfat dry milk plus 3/4 cup water.
1 tbs flour, for thickening	1/2 tbs cornstarch, potato starch, rice starch, or arrowroot starch or 1 tbs granulated tapioca.
1 cup cake flour, for baking	7/8 cup all-purpose flour.
1 cup all purpose flour, for baking breads	Up to 1/2 cup bran, whole wheat flour, or corn meal plus enough flour to fill cup.
Jelling agent for jelly making	1 level tsp Epsom Salts for each 5 lbs of fruit.