



# COMMON SUBSTITUTIONS



BALSAMIC VINEGAR (1/2 CUP)

1/2 CUP RED WINE VINEGAR + 5 TSP SUGAR

BROWN SUGAR, LIGHT BROWN (1 CUP)

ADD 2 TABLESPOONS MOLASSES  
PER CUP OF GRANULATED SUGAR

CORNSTARCH (1 TABLESPOON)

2 TABLESPOONS ALL-PURPOSE FLOUR

CORN SYRUP, LIGHT (1 CUP)

1 CUP SUGAR PLUS 1/4 CUP WATER

MARSHMALLOW CREME  
(ONE 7-OUNCE JAR)

1 (16-OUNCE) PACKAGE MARSHMALLOWS,  
MELTED, PLUS 3 1/2 TB LIGHT CORN SYRUP

PECANS, CHOPPED (1 CUP)

1 CUP REGULAR OATS, TOASTED  
(IN BAKED PRODUCTS)

BUTTER (1 TABLESPOON)

1 TABLESPOON OLIVE OIL

BUTTERMILK (1 CUP)

1 TABLESPOON VINEGAR OR LEMON JUICE  
PLUS MILK TO EQUAL 1 CUP.

CREAM, HEAVY (1 CUP)

3/4 CUP MILK PLUS 1/3 CUP BUTTER OR  
MARGARINE FOR BAKING

EGGS (1 EGG)

1 TSP GELATIN, 3 TB COLD WATER, 2 TSP  
PLUS 1 TSP BOILING WATER

MILK, FRESH (1 CUP)

1/2 CUP EVAPORATED MILK  
PLUS 1/2 CUP WATER

NUTELLA (1 CUP)

MELT 1/2 CUP SEMI-SWEET CHOCOLATE; WHISK  
IN 1/2 CUP OF UNSALTED HAZELNUT BUTTER  
UNTIL BLENDED.

SOUR CREAM, FOR DIP (1 CUP)

1 CUP PLAIN NONFAT YOGURT