

Emergency Baking Substitution

If you're up to your elbows in flour when you discover you're out of an ingredient, you may not be out of luck. Sometimes another ingredient may be used instead. Use these alternate ingredients only in a pinch, as they may affect the flavor and texture of your cookies.

If you don't have:	Substitute:
Apple pie spice, 1 teaspoon	1/2 teaspoon ground cinnamon plus 1/4 teaspoon ground nutmeg, 1/4 teaspoon ground allspice, and dash ground cloves or ginger
Baking powder, 1 teaspoon	1/2 teaspoon cream of tartar plus 1/4 teaspoon baking soda
Buttermilk, 1 cup	Sour milk: 1 tablespoon lemon juice or vinegar plus enough milk to make 1 cup (let stand 5 minutes before using); or 1 cup plain yogurt
Chocolate, semisweet, 1 ounce	3 tablespoons semisweet chocolate pieces; or 1 ounce unsweetened chocolate plus 1 tablespoon sugar
Chocolate, sweet baking, 4 ounces	1/4 cup unsweetened cocoa powder plus 1/3 cup sugar and 3 tablespoons shortening
Chocolate, unsweetened, 1 ounce	3 tablespoons unsweetened cocoa powder plus 1 tablespoon cooking oil or shortening, melted
Egg, 1 whole	2 egg whites; 2 egg yolks; or 1/4 cup frozen egg product, thawed
Flour, cake, 1 cup	1 cup minus 2 tablespoons all-purpose flour
Flour, self-rising, 1 cup	1 cup all-purpose flour plus 1 teaspoon baking powder, 1/2 teaspoon salt, and 1/4 teaspoon baking soda
Ginger, fresh, grated, 1 teaspoon	1/4 teaspoon ground ginger
Half-and-half or light cream, 1 cup	1 tablespoon melted butter or margarine plus enough whole milk to make 1 cup
Mascarpone cheese, 8 ounces	8 ounces regular cream cheese
Milk, 1 cup	1/2 cup evaporated milk plus 1/2 cup water; or 1 cup water plus 1/3 nonfat dry milk powder
Pumpkin pie spice, 1 teaspoon	1/2 teaspoon ground cinnamon plus 1/4 teaspoon ground ginger, 1/4 teaspoon ground allspice, and 1/8 teaspoon ground nutmeg
Sour cream, dairy, 1 cup	1 cup plain yogurt
Sugar, granulated, 1 cup	1 cup packed brown sugar