

REPLACE BAKING SODA WITH BAKING POWDER



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You need to use 2-3 times more baking powder than baking soda. The extra ingredients in the baking powder will have an effect on the taste of whatever you are making, but this isn't necessarily bad.

Ideally, triple the amount of baking soda to equal the amount of baking powder. So, if the recipe called for 1 tsp baking soda, you would use 3 tsp baking powder.

What I do is compromise... I use twice the amount of baking powder as baking soda (add 2 tsp of baking powder if the recipe calls for 1 tsp baking soda), plus I omit the salt (which adds flavor but also affects rising in some recipes).