

# REPLACEMENT FOR BAKING POWDER



## REPLACEMENT FOR BAKING POWDER

Mix  $\frac{1}{4}$  teaspoon baking soda with  $\frac{1}{2}$  teaspoon tartar cream. This gives you the equivalent of 1 teaspoon baking powder. If you don't intend to use the raising agent soon, it is best to add  $\frac{1}{4}$  teaspoon corn starch to the mixture. This will absorb moisture in the air and forestall a chemical reaction between the baking soda and tartar cream.

Mix  $\frac{1}{2}$  teaspoon baking soda with  $\frac{1}{2}$  cup buttermilk, sour milk or plain yogurt. This is the equivalent of 1 teaspoon of baking powder.

Mix  $\frac{1}{4}$  teaspoon baking soda with  $\frac{1}{3}$  cup of molasses.

Lemon juice can be used as a substitute for some of the liquids in certain recipes that use baking soda. The juice provides the essential acidity that triggers the baking soda to act.

Posted by Hailey Bunge