LET THEM EAT CAKE:

Ingredient Substitutions Done Right

By Carrie Beylus Baking PULSE IN A BLENDER SUGAR CHOCOLATE 1 oz. unsweetened 3 tbsp. 1 tbsps. oil 1 cup confectioners 1 cup granulated 1 tbsp. potato baking chocolate cocoa powder or margarine sugar sugar (-1 tbsp.) starch SIFT AFTER MEASURING STARCH 1/4 to 1/3 cup 1 tbsp. all-purpose 1/2 tbsp. 1 cup all-purpose 1/2 cup matzah potato starch white flour potato starch white flour cake meal STIR AND STEEP FOR FIVE MINUTES ER FERMIL EAMI BUTT 1 cup 7/8 cup 1 tbsp. lemon 1 cup non-dairy creamer corn starch potato starch buttermilk juice BOIL INTO A SYRUP BOIL INTO A SYRUP SUGAR 竝 g 1 1/4 cup 1/4 cup water 1 1/4 cup 1/3 cup water 1 cup honey 1 cup granulated sugar corn syrup granulated sugar 1 1/2 tsp. lemon juice 1 1/2 tsp. 1/2 cup 1/2 cup 1 tsp. cream 1 cup fruit juice of tartar vinegar milk water





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