


# Let them Eat Cake: Ingredient Substitutions Done Right

Cooking for Pesach is no simple task, particularly when we don't have many of our pantry staples available for use. To give you a hand, we've provided an ingredient substitution guide. Happy cooking and baking!

## Cooking

 =  <p><b>1 cup</b> schmaltz</p> <p><b>2</b> caramelized onions, chopped</p>	 =  <p><b>1 tbs.</b> flour for gravy</p> <p><b>1</b> egg yolk, mixed in</p>
<p>ADD CINNAMON, CLOVE &amp; ALLSPICE TO TASTE</p>  =  +  +  <p><b>1 cup</b> chili sauce</p> <p><b>1/4 cup</b> brown sugar</p> <p><b>2 tbs.</b> vinegar</p> <p><b>1 cup</b> tomato sauce</p>	 <p><b>1 tbs.</b> sage + <b>dash</b> marjoram + <b>dash</b> thyme + <b>dash</b> black pepper</p>
 <p><b>1/4 tsp.</b> oregano + <b>1/4 tsp.</b> marjoram + <b>1/4 tsp.</b> basil + <b>1/8 tsp.</b> rubbed sage</p>	<p>ADD BLACK PEPPER TO TASTE</p>  <p><b>2 tbs.</b> coriander + <b>2 tbs.</b> ginger + <b>2 tbs.</b> red pepper + <b>2 tbs.</b> tumeric</p>
 <p><b>1/4 cup</b> sweet paprika + <b>1 tbs.</b> garlic powder + <b>1 tbs.</b> cayenne pepper + <b>1 tbs.</b> onion powder + <b>1 tbs.</b> dried oregano + <b>1 tsp.</b> ground cumin</p>	 =  +  +  <p><b>1 CUP</b> SOY SAUCE = <b>4 tbs.</b> balsamic vinegar + <b>1 1/2 cups</b> beef broth* + <b>2 tsp.</b> dark brown sugar</p>
 =  +  +  +  +  +  +  <p><b>1 1/2 CUP</b> BBQ SAUCE = <b>3 tbs.</b> olive oil + <b>2 cloves</b> garlic, minced + <b>1 cup</b> ketchup + <b>1/4 cup</b> water + <b>2 tbs.</b> paprika + <b>1 tsp.</b> cayenne pepper + <b>1 tbs.</b> chili powder (SEE RECIPE ABOVE)</p> <p><b>1/4 cup</b> cider vinegar + <b>1/4 cup</b> brown sugar</p> <p>SAUTÉ GARLIC IN OIL. ADD REMAINING INGREDIENTS. SIMMER UNTIL DESIRED CONSISTENCY IS REACHED.</p>	 +  +  +  <p><b>1/4 tsp.</b> ground ginger + <b>pinch</b> garlic powder + <b>pinch</b> white pepper + <b>(to taste)</b> salt</p> <p>COMBINE FIRST 6 INGREDIENTS IN SAUCE-PAN TO BOIL. SIMMER FOR 15 MINUTES. *CAN USE PARVE BEEF OR CHICKEN STOCK FLAVOR CUBE IN WATER</p>

# Baking

 <p><b>CHOCOLATE</b></p> <p><b>1 oz.</b> unsweetened baking chocolate</p>	 <p><b>3 tbsl.</b> cocoa powder</p>	 <p><b>1 tbsl.</b> oil or margarine</p>	 <p><b>FLOUR</b></p> <p><b>1 cup</b> all-purpose white flour</p>	 <p><b>MATZA MEAL</b></p> <p><b>1/2 cup</b> matzah cake meal</p>	 <p><b>STARCH</b></p> <p><b>1/4 to 1/3 cup</b> potato starch</p> <p>SIFT AFTER MEASURING</p>	 <p><b>STARCH</b></p> <p><b>1 cup</b> corn starch</p>	 <p><b>STARCH</b></p> <p><b>7/8 cup</b> potato starch</p>	 <p><b>BUTTERMILK</b></p> <p><b>1 cup</b> buttermilk</p>	 <p><b>HONEY</b></p> <p><b>1 cup</b> honey</p>	 <p><b>SUGAR</b></p> <p><b>1 1/4 cup</b> granulated sugar</p>	 <p><b>WATER</b></p> <p><b>1/4 cup</b> water</p>	 <p><b>TARTAR</b></p> <p><b>1 tsp.</b> cream of tartar</p>	 <p><b>JUICE</b></p> <p><b>1 1/2 tsp.</b> lemon juice</p>	 <p><b>VINEGAR</b></p> <p><b>1 1/2 tsp.</b> vinegar</p>	 <p><b>EGG</b></p> <p><b>1 egg</b></p>	 <p><b>GRAHAM</b></p> <p><b>1 cup</b> graham cracker crumbs</p>	 <p><b>MATZA MEAL</b></p> <p><b>1 cup</b> matzah cake meal</p>	 <p><b>STARCH</b></p> <p><b>2 tbsl.</b> potato starch</p>	 <p><b>EGG</b></p> <p><b>1 egg</b></p>	 <p><b>CHEESE</b></p> <p><b>1 cup</b> cream cheese</p>	 <p><b>MARGARINE</b></p> <p><b>1/2 stick</b> margarine</p>	 <p><b>SUGAR</b></p> <p><b>1 cup</b> confectioners sugar</p>	 <p><b>SUGAR</b></p> <p><b>1 cup</b> granulated sugar (-1 tbsl.)</p>	 <p><b>STARCH</b></p> <p><b>1 tbsl.</b> potato starch</p> <p>PULSE IN A BLENDER</p>	 <p><b>CONDENSED</b></p> <p><b>1 cup</b> sweetened condensed milk</p>	 <p><b>SUGAR</b></p> <p><b>1 cup</b> brown sugar</p>	 <p><b>EGG</b></p> <p><b>2 eggs</b></p> <p>CONTAINS RAW EGGS</p>	 <p><b>WATER</b></p> <p><b>1/2 cup</b> water</p>	 <p><b>JUICE</b></p> <p><b>1/2 cup</b> fruit juice</p>	 <p><b>MILK</b></p> <p><b>1 cup</b> milk</p>	 <p><b>SYRUP</b></p> <p><b>1 cup</b> corn syrup</p>	 <p><b>SUGAR</b></p> <p><b>1 1/4 cup</b> granulated sugar</p>	 <p><b>WATER</b></p> <p><b>1/3 cup</b> water</p>	<p>BOIL INTO A SYRUP</p>	<p>BOIL INTO A SYRUP</p>	<p>REPLACES UP TO 2 EGGS</p>	<p>PUREE BOTH INGREDIENTS TOGETHER</p>	<p>USE IN RECIPES WITH ONLY ONE EGG</p>	<p>CONTAINS RAW EGGS</p>
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