

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



SCHMALTZ

1 cup
schmaltz

=



ONION

2 caramelized
onions, chopped



GRAVY

1 tbs.
flour for gravy

=



EGG

1 egg yolk,
mixed in

ADD CINNAMON, CLOVE & ALLSPICE TO TASTE



SAUCE

1 cup chili
sauce

=



SUGAR

1/4 cup
brown sugar

+



VINEGAR

2 tbs.
vinegar

+



SAUCE

1 cup
tomato sauce



1 T. POULTRY
SEASONING

1 tbs. sage + **dash** marjoram + **dash** thyme + **dash** black pepper



1 TSP. ITALIAN
SEASONING

1/4 tsp. oregano + **1/4 tsp.** marjoram + **1/4 tsp.** basil + **1/8 tsp.** rubbed sage

ADD BLACK PEPPER TO TASTE



2/3 CUP CURRY
POWDER

2 tbs. coriander + **2 tbs.** ginger + **2 tbs.** red pepper + **2 tbs.** turmeric



1/2 CUP CHILI
POWDER

1/4 cup sweet paprika + **1 tbs.** garlic powder + **1 tbs.** cayenne pepper + **1 tbs.** onion powder + **1 tbs.** dried oregano + **1 tsp.** ground cumin



1 CUP
SOY SAUCE

=



4 tbs.
balsamic
vinegar

+



1 1/2 cups
beef broth*

+



2 tsp.
dark brown
sugar

+



1/4 tsp.
ground
ginger

+



pinch
garlic
powder

+



pinch
white
pepper

+



(to taste)
salt



1 1/2
CUP BBQ
SAUCE

=



3 tbs.
olive oil

+



2 cloves
garlic, minced

+



1 cup
ketchup

+



1/4 cup
water

+



2 tbs. paprika

+



1 tsp. cayenne pepper

+



1 tbs. chili powder
(SEE RECIPE ABOVE)

1/4 cup cider vinegar

1/4 cup brown sugar

SAUTÉ GARLIC IN OIL. ADD REMAINING INGREDIENTS. SIMMER UNTIL DESIRED CONSISTENCY IS REACHED.

COMBINE FIRST 6 INGREDIENTS IN SAUCEPAN TO BOIL. SIMMER FOR 15 MINUTES. *CAN USE PARVE BEEF OR CHICKEN STOCK FLAVOR CUBE IN WATER

Baking

CHOCOLATE = **COCOA** + **OIL**

1 oz. unsweetened baking chocolate = 3 tbs. cocoa powder + 1 tbs. oil or margarine

SUGAR = **SUGAR** + **STARCH**

1 cup confectioners sugar = 1 cup granulated sugar (-1 tbs.) + 1 tbs. potato starch

FLOUR = **MATZAH MEAL** + **STARCH**

1 cup all-purpose white flour = 1/2 cup matzah cake meal + 1/4 to 1/3 cup potato starch

SIFT AFTER MEASURING

FLOUR = **STARCH**

1 tbs. all-purpose white flour = 1/2 tbs. potato starch

CONDENSED

1 cup sweetened condensed milk

STARCH = **STARCH**

1 cup corn starch = 7/8 cup potato starch

BUTTERMILK = **JUICE** + **CREAMER**

1 cup buttermilk = 1 tbs. lemon juice + 1 cup non-dairy creamer

STIR AND STEEP FOR FIVE MINUTES

SUGAR

1 cup brown sugar

HONEY = **SUGAR** + **WATER**

1 cup honey = 1 1/4 cup granulated sugar + 1/4 cup water

BOIL INTO A SYRUP

SYRUP = **SUGAR** + **WATER**

1 cup corn syrup = 1 1/4 cup granulated sugar + 1/3 cup water

BOIL INTO A SYRUP

EGG

2 eggs

CONTAINS RAW EGGS

TARTAR = **JUICE** or **VINEGAR**

1 tsp. cream of tartar = 1 1/2 tsp. lemon juice or 1 1/2 tsp. vinegar

MILK = **JUICE** + **WATER**

1 cup milk = 1/2 cup fruit juice + 1/2 cup water

STARCH

2 tbs. potato starch

EGG = **SAUCE**

1 egg = 1/4 cup applesauce

USE IN RECIPES WITH ONLY ONE EGG

GRAHAM = **COOKIES**

1 cup graham cracker crumbs = 1 cup ground cookies

MATZAH MEAL = **MATZAH MEAL**

1 cup matzah cake meal = 1 cup + 1 tbs. matzah meal finely ground

STARCH

1/2 tsp. baking powder

EGG = **oil** + **water** + **potato starch** + **baking soda**

1 egg = 1 1/2 tbs. oil + 1 1/2 tbs. water + 1/2 tsp. potato starch + 1/2 tsp. baking soda

REPLACES UP TO 2 EGGS

CHEESE = **CHEESE** + **MARGARINE**

1 cup cream cheese = 1 cup cottage cheese + 1/2 stick margarine

PUREE BOTH INGREDIENTS TOGETHER

STARCH

1/2 tsp. salt