

Baking Powder Substitute

Jacob · 28/09/2024



Prep Time

1

Difficult

Easy

Servings

1 teaspoon

Description

This baking powder substitute works every bit as well as the real thing. Have you ever been halfway through a recipe only to realize you don't have the baking powder you need to complete it? This simple substitution will help you out in a pinch. It will become active as soon as it is mixed with any liquid ingredients, so be sure to bake the batter immediately.

Ingredients

— - ½ teaspoon cream of tartar - ¼ teaspoon baking soda - ¼ teaspoon cornstarch

Instructions

1. Mix together cream of tartar
2. baking soda
3. and cornstarch in a small bowl until well combined.