



Vegan Baking
Dairy Substitution



McClutch ME

Milk and Buttermilk substitution

Milk substitution in baking:

Substitute equal amounts of milk with any of unsweetened soy, almond or coconut milks

Buttermilk substitution in baking:

For 1 cup buttermilk: whip 1 cup unsweetened soy milk + 2 tsp lemon juice or vinegar until creamy

Sweetened Condensed milk substitution

For 1 ½ - 1 ¾ cups condensed milk:

- 2 ½ cups of soy milk, ½ cup sugar, 6 TBSP vegan margarine, dash of salt
- Heat the soy milk in a saucepan until boiling
- In a separate pan, melt vegan margarine over medium heat then add sugar
- When sugar melts, add hot milk and a dash of salt
- Boil on low heat for about 5 minutes

Butter substitution

Substitute equal amount of butter with:

- Coconut oil
- Nuttlex vegan butter spread
- For lighter less greasy baked goods, substitute $\frac{1}{2}$ cup of butter with $\frac{1}{3}$ cup coconut oil at room temperature + 2 TBSP unsweetened apple sauce.