

Go-to baking substitutes

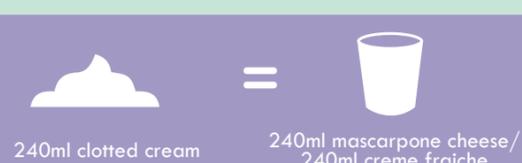
The only Plan Bs you need in the kitchen

Whether you're **baking on a whim**, looking to **bump up the health factor** in the kitchen or simply **missing an ingredient or two**, make sure nothing gets between you and your delicious bake. Here's a **handy guide to smart baking substitutes**. Cut it out, stick it on your fridge, and enjoy fuss-free baking.

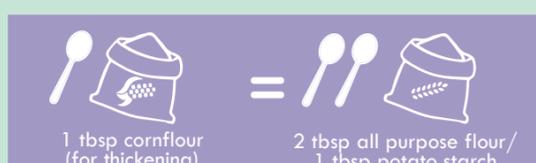
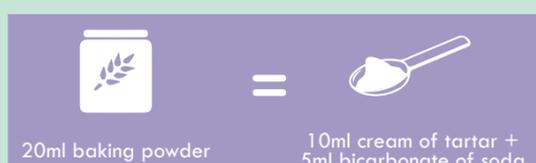
Standard baking substitutes

Not having the necessary ingredients shouldn't stop your baking

Wet ingredients



Dry ingredients



Healthy baking substitutes

Cut back on unnecessary sugar and fat, for healthier bakes

Brownies



Biscuits, sweet breads, cakes



Any type of baking



Biscuits, sweet breads, cakes



Chocolate baked goods



Brownies and chocolate biscuits



Muffins, cakes, biscuits, anything nutty



Brownies and biscuits



Even when substituting ingredients, it's important to be meticulous – baking is a science, so measurements need to be just right. Snowflake products help get the perfect bake every time. Roll up your sleeves and bake happy. For delicious recipes and baking tips, visit www.snowflake.co.za. To test out your substitutions with great recipe ideas, purchase a copy of **The Ultimate Snowflake Collection** recipe book at your nearest book store.



too fresh to flop

www.snowflake.co.za