**Substitution Table for Passover**

**Recipe calls for: Substitute**:

1 Tbsp. flour for thickening Cornstarch  1/2 Tbsp. potato starch or 1 egg yolk

1 Cup all-purpose flour 5/8 of a cup of potato starch, matzah cake meal or a combination of the two

1 oz. baking chocolate  3 Tbsps. cocoa plus 1 Tbsp. shortening; or use Passover chocolate

1 Cup confectioners’ sugar 1 cup granulated sugar less 1/2 Tbsp., pulverized in a blender and sifted with 1 1/2 tsps. potato starch

Flavoring extracts Lemon juice or zest from lemon; orange juice or zest of orange; Passover brandy, vanilla sugar or crushed vanilla bean

1 Cup Light cream 7/8 Cup milk plus 2 Tbsps. melted butter (for cooking only)

1 Cup Heavy cream 3/4 Cup milk plus 1/3 Cup melted butter (for cooking, not whipping)

Alcohol in cooking If comparable Passover ingredients not available, substitute apple, orange or grape juice; wine; or bouillon in same amount, depending on the recipe