Instead of	Try Using	Ratio	Notes
Vegetable Oil + butter	COCONUT OIL	1:1	melt first
	ripe Banana	3/4 amount	may need to reduce bake time
	APPLESAUCE	1:1	reduce overall liquid by 2- 3TBS
WHITE SUGAR can combine 2 together	HONEY	1/2 - 3/4 amount	
	Maple Syrup	1/2 - 3/4 amount	
	AGAVE	2/3 amount	reduce liquids by 1/4C. If no other liquid, add 1TBS flour per 1/4C sugar
	Applesauce	1:1	
	ripe bananas	1/2 amount	best for breads + muffins
	DATES	1:1	pit, soak, drain, blend + 2TBS liquid per 1C
Sour Cream + mayonnaise	Nonfat Greek Yogurt	1:1	
Heavy Cream	NF GREEK YOGURT + WHOLE MILK	Equal amounts of both to make a 1:1	
	COCONUT MILK	1:1	vegan. use unsweetened full-fat, thick cream at top
	HALF + HALF + BUTTER	1:1 7/8C + 1/8	best for soups + sauces, not baking
white flour	WHOLE WHEAT FLOUR	3/4 amount	higher fiber, denser
	OAT FLOUR	1:1	can DIY by grinding oats
	COCONUT FLOUR	3/4 amount	high absorption, combine with other flours
	ALMOND FLOUR	1:1	gluten-free = less rise, mix with other flours
EGGS	FLAXSEED MEAL	1TBS per 1 egg	mix with 3TBS water + soak 3-5mins