



Dairy-Free Buttermilk

Create a dairy-free version of buttermilk!

Steps:

Buttermilk serves an important purpose in baking. It provides tang and helps make tender baked goods. It also helps baked goods rise through a bubbly reaction with baking soda.

Ingredients:



1 cup soy milk (or other non-dairy milk)



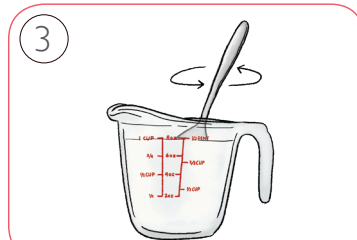
1 Tbsp vinegar or lemon juice



1 Add 1 Tbsp vinegar (or lemon juice) to a liquid measuring cup.



2 Add soy milk to the liquid measuring cup until you reach the 1 cup line.



3 Stir together.



4 Let rest for 5-10 minutes, until thick. Use to replace one cup of buttermilk!