

## Dairy Free Substitutions

### Dairy Free Crackers

Crackers	Dairy Free
2 1/2 tablespoons butter	2 1/2 tablespoons non-dairy stick margarine*
1/2 cup shredded cheese	1/2 cup shredded non-dairy cheese substitute <b>or</b> omit cheese
1/3 cup milk	1/2 cup rice milk**
<b>Chicken &amp; Vegetable Crackers</b>	
1 bouillon cube <b>or</b> 1 teaspoon concentrate	1 bouillon cube <b>or</b> 1 teaspoon concentrate
2 tablespoons hot water	2 tablespoons hot water
Milk to equal 1/3 cup liquid	Rice milk to equal 1/2 cup liquid**

### Dairy Free Biscuits

Biscuits	Dairy Free
1/3 cup shredded cheese	1/3 cup shredded non-dairy cheese <b>or</b> omit cheese
1/2 cup shredded cheese	1/2 cup shredded non-dairy cheese <b>or</b> omit cheese
2 tablespoons grated Parmesan cheese	2 tablespoons grated non-dairy Parmesan cheese substitute <b>or</b> omit cheese
1/3 cup sour cream <b>and</b>	1/2 cup sour rice milk***
1/4 cup milk	
<b>Topping</b>	
2 tablespoons butter, melted	2 tablespoons non-dairy stick margarine, melted <b>or</b> 2 tablespoons extra virgin olive oil <b>or</b> omit topping
2 teaspoons grated Parmesan cheese	2 teaspoons grated non-dairy Parmesan cheese substitute <b>or</b> omit cheese

\* Do **not** use oil or shortening in crackers.

\*\* Additional rice milk is required to achieve desired consistency when making crackers dairy-free.

\*\*\* 1/2 cup sour rice milk replaces both sour cream and milk in biscuit recipes. To make sour rice milk, add 1/2 tablespoon lemon juice to a 1/2 cup measure and fill with rice milk for a total of 1/2 cup liquid; let lemon juice and rice milk stand for 5 to 10 minutes, or until slightly curdled.