

Dairy Free and Egg Free Substitutions

Dairy Free

Muffins	Dairy Free
1 cup sour cream	1/2 cup sour rice milk*
1/2 cup melted butter	1/2 cup canola oil or 1/2 cup melted non-dairy stick margarine
Streusel Topping	
Cold butter	Cold non-dairy stick margarine

Egg Free

Muffins	Egg Free
2 eggs	Add 1 teaspoon baking powder to Yummee Yummee Muffins & Coffee Cakes mix and mix well. Do not add baking powder to wet ingredients. And add 1/4 cup unsweetened applesauce to wet ingredients

Dairy and Egg Free

Muffins	Dairy Free and Egg Free
2 eggs	Add 1 teaspoon baking powder to Yummee Yummee Muffins & Coffee Cakes mix and mix well. Do not add baking powder to wet ingredients. And add 1/4 cup unsweetened applesauce to wet ingredients
1 cup sour cream	1/2 cup sour rice milk*
1/2 cup melted butter	1/2 cup melted non-dairy stick margarine or 1/4 cup canola oil
Streusel Topping	
Cold butter	Cold non-dairy stick margarine

* Sour rice milk in a 1/2 cup measure – add 1/2 tablespoon lemon juice to the 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.