

Table for Substituting Other Fats for Butter

For 1 cup of butter use:

1 cup butterine or oleomargarine	$\frac{7}{8}$ cup lard
$\frac{7}{8}$ cup vegetable fat, either liquid or solid (such as cottonseed oil, corn oil, peanut oil, etc.)	$\frac{4}{5}$ cup drippings
	$\frac{4}{5}$ cup clarified bacon fat
	$\frac{2}{3}$ cup clarified chicken fat
	$\frac{1}{2}$ cup suet

Note: Bacon fat and drippings can be used even in such delicately flavored recipes as pie crust, if they have been clarified to remove all traces of color and flavor.