

How to Get Yeast When It's Sold Out at the Grocery Store

1. Make a simple sourdough starter

- If you've been trying your hand at making sourdough bread and starter from scratch, you're wise. Not only is sourdough bread delicious, but that sourdough starter is also a perfect homemade substitute for yeast.



2. Combine baking soda and an acid

- Baking soda is activated by acid, so when these two ingredients are put together, it rises. Examples of an acid include buttermilk, lemon juice, vinegar, etc.



3. Keep it basic with baking powder or baking soda

- Stick with the types of baked goods that typically don't require yeast to begin with. Examples would be biscuits, coffee cakes, muffins and scones.



4. Cheat

- If you can't find yeast packets online or on store shelves, you may be able to find them in some unexpected places. For instance, Bob's Red Mill Gluten-Free Pizza Crust Mix comes with a packet of yeast. Another option is looking for a baking mix that contains leavening, like a pancake mix.



5. Be prepared to adapt

- Baking without yeast is possible, and even fun, but it's also important to know that substitutions are unlikely to yield the same texture as the real thing. Be prepared to experiment and adjust, which is half the fun of baking anyway.



Source:

HuffPost =

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