



SERIOUSLY, IT'S SIMPLE.

Tips & Tricks for Substituting Silk beverages ounce for ounce or cup for cup. Yes, it really is that simple. Silk beverages work like milk in almost any recipe.

GO EASY

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Silk will scorch if cooked at too high a temperature. Use moderate heat and stir constantly for best results.

NO FREEZING

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Our products don't freeze well. (The taste and texture go downhill when thawed.) But mix them with other ingredients and you're good. Try Silk beverages in frozen desserts like granita.

ON THE SWEET SIDE

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Vanilla, Chocolate and Pumpkin Spice add a festive little kick to special desserts and breakfast treats.

UNSWEET REALLY IS ALL THAT

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Since there's no added sugar, any kind of Unsweet will work well across a variety of recipes, from sweet to savory.

BE ORIGINAL

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Any kind of Original adds a touch of sweetness, similar to dairy milk.

COCO-CRAZY

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Our coconut and coconut almond blends taste coconutty, so they're best in dishes that complement coconut. Think curries and desserts.

THIN TO THICK

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Most Silk products are low in saturated fat, so they need a little extra thickener to set properly in puddings or custards. Try adding 3 tablespoons of cornstarch.

DRIZZLE, DON'T WHIP

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Silk Beverages don't whip up like whipping cream. Instead try new Silk Heavy Whipping Cream Alternative. Use it cup for cup like dairy or whip it to top fresh fruit or cobbler.