Pantry Staples

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FLOURS

How and when do you use white flour? Unless you're a frequent baker, you probably don't use it enough to justify buying a substitute. Just like sugar, most of the flour we eat is from products like bread, pasta, baked desserts, donuts, etc.

SWEETENERS

How and when do you use sugar: in coffee every morning or occasionally to bake? The reality is the sugar we consume is mostly from products we buy already made like candy, cake, donuts, cereal, granola, etc.

RICE

How often do you eat rice? It's a common staple, but white rice is nutritionally void and *will* raise your blood sugar. If you eat rice at least twice a week, a replacement is worth the purchase.

Healthy Diabetic Food Substitutions

Flours

- Whole Wheat
- Almond
- Coconut
- Protein Powder
- Protein Fortified

Sugars

- Raw/Local Honey
- Monkfruit
- Stevia
- Agave
- Coconut Sugar
- 100% Pure Maple Syrup
- Sugar Alcohols -Erythritol, Xylitol, etc.

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Pastas

- Whole Wheat
- Lentil
- Vegetable
- Tofu or Shirataki
- Protein Fortified

Tortillas

100% Whole Wheat

Breads

- Sprouted Whole Grains
- Seeded

Rice

- Corn
- Whole Wheat
- High Fiber Low
 Carb
- Veggie (Cauliflower, Broccoli, etc.)
- Brown Rice
- Quinoa
- Farro
- **Jatmeal Potatoes**
- Steel Cut
- Sweet Potatoes
- Cauliflower
- Radish
- Jicima

All Whole Wheat products MUST list Whole Wheat as the first ingredient. 100% whole wheat is best!

Healthy Diabetic Food Substitutions

Pancakes Ice Cream

- Whole Wheat
- Almond
- Coconut
- Protein Powder
- Protein Fortified



 Wheat bran based (Kellogg's All Bran, Post 100% Bran) (with milk alternative)

Crackers Gran

- Whole Wheat/Grain
- Cauliflower based
- Nut based
- Cheese based

- Sugar Free
- Non Dairy, sugar free
- Protein added

Pizza

- Thin Crust loaded with meat & veggies
- Cauliflower Crust (beware of other ingredients like rice flour

Homemade with

nuts & seeds

Nut based

No-grain

Fathead crust



- 70% or higher Dark Chocolate
- Chocolate covered nuts
- Sugar Free

Drinks

- Stevia sweetened
- Sugar Free (avoid ingredient aspartame)
- Flavored Waters

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