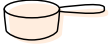




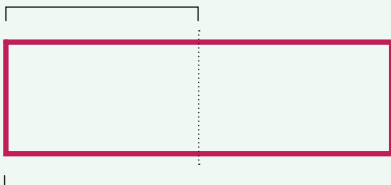
<u>dry measurements</u>		
		
CUPS	TABLESPOONS	OUNCES
1/8 C.	2 Tbsp.	1 oz.
1/4 C.	4 Tbsp.	2 oz.
1/3 C.	5 Tbsp. + 1 tsp.	2.6 oz.
1/2 C.	8 Tbsp.	4 oz.
2/3 C.	10 Tbsp. + 2 tsp.	5.2 oz.
3/4 C.	12 Tbsp.	6 oz.
1 C.	16 Tbsp.	8 oz.

STRAIGHTEN
up

To measure dry ingredients accurately, use a straight edge (like the back of a knife) to level off the ingredient in the cup.

Butter BASICS

1/2 stick = 1/4 C. = 4 Tbsp. = 2 oz.



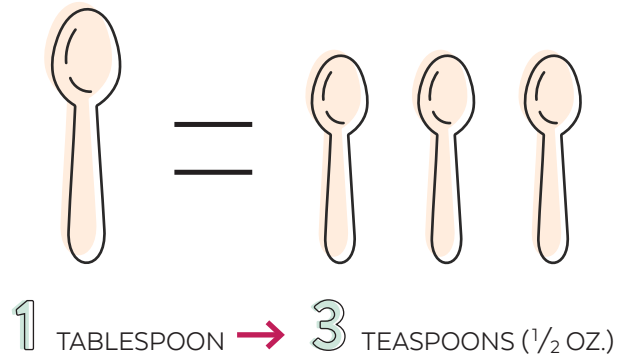
1 stick = 1/2 C. = 8 Tbsp. = 4 oz.

2 sticks = 1 C. = 16 Tbsp. = 8 oz.






3 sticks = 1 1/2 C. = 24 Tbsp. = 12 oz.

4 sticks = 2 C. = 32 Tbsp. = 16 oz. (1 lb.)

What's in a spoon?

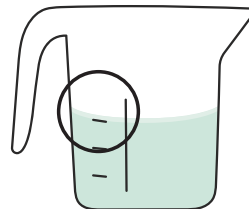


No need to do the math for this one: 1/2 Tbsp. = 4 1/2 tsp.

<u>liquid measurements</u>				
				
CUPS	OUNCES	PINTS	QUARTS	GALLONS
1 C.	8 fl oz.	1/2 pt.	—	—
2 C.	16 fl oz.	1 pt.	—	—
4 C.	32 fl oz.	2 pt.	1 qt.	—
8 C.	64 fl oz.	4 pt.	2 qt.	1/2 gal.
16 C.	128 fl oz.	8 pt.	4 qt.	1 gal.

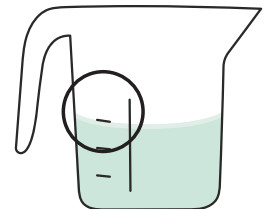
WE'LL LEVEL WITH YOU ←

Liquid ingredients need to be measured on a flat surface in a liquid measuring cup. Get at eye level to see the markings on the cup and add liquid until the bottom of the meniscus, the curved surface of the liquid, is level with the desired measurement line of the cup.



Correct

The bottom of the meniscus is at the measuring line.



Incorrect

The top of the meniscus is at the measuring line.