

MEASUREMENT

Baking

Here is a recipe for blueberry muffins. Yum!

Blueberry muffins

INGREDIENTS

- $2\frac{1}{2}$ cups self-raising flour
- $\frac{1}{2}$ teaspoon cinnamon
- 90 grams butter
- 160 grams brown sugar
- 130 grams blueberries
- 1 cup milk
- 2 eggs



PROCEDURE

1. Heat the oven to 180°C.
2. Sift the flour and cinnamon into a bowl.
3. Rub the butter into the flour until it looks like fine breadcrumbs.
4. Stir in the sugar.
5. Lightly beat eggs and milk together.
6. Gently stir combined egg and milk, and the blueberries into the flour mixture.
7. Divide the mixture between 12 muffin cases or a 12-hole $\frac{1}{3}$ cup capacity muffin tin.
8. Bake for 25 minutes or until a skewer inserted in the centre comes out clean.
9. Cool the muffins and turn out onto a wire rack.

When you are cooking, a recipe is really helpful as a starting point, but sometimes you need to make changes! Go to the next page for more.

Solution sheet

MEASUREMENT

Baking



SCALING INGREDIENTS

If you want to make more or less than the recipe says, you need to **scale** the amount of ingredients you use.

Here are the ingredients to make 12 muffins. Change the amounts to either make a double quantity (24) or a half quantity (6).

Ingredient	Single quantity	Double quantity	Half quantity
Self-raising flour	2 $\frac{1}{2}$ cups	5 cups	1 $\frac{1}{4}$ cups
Cinnamon	$\frac{1}{2}$ teaspoon	1 teaspoon	$\frac{1}{4}$ teaspoon
Butter	90 grams	180 grams	45 grams
Brown sugar	160 grams	320 grams	80 grams
Blueberries	130 grams	260 grams	65 grams
Milk	1 cup	2 cups	$\frac{1}{2}$ cup
Eggs	2	4	1

CONVERTING QUANTITIES

When a recipe uses '1 cup', they don't mean use any cup!

1 cup equals 250 ml (or millilitres).

What are the cup measurements below in millilitres? Use the conversion chart to help.

Ingredient	Measurement	Millilitres
Self-raising flour	2 $\frac{1}{2}$ cups	625 ml
Cinnamon	$\frac{1}{2}$ teaspoon	2.5 ml
Milk	1 cup	250 ml

CONVERSION CHART

1 cup = 250 ml
 $\frac{1}{2}$ cup = 125 ml
 $\frac{1}{3}$ cup = 80 ml
 $\frac{1}{4}$ cup = 60 ml
1 tsp = 5 ml
 $\frac{1}{2}$ tsp = 2.5 ml
 $\frac{1}{4}$ tsp = 1.25 ml

UNITS OF MEASUREMENT

As you know, cooking needs a **lot** of measuring! Think of all the different things you measure when baking and what units you use to measure them. Write them here.

Task	What do you measure?	What units do you use?
Preparing ingredients	volume, mass, quantity	cups, teaspoons, grams, millilitres
Getting the oven ready	temperature	degrees celsius
Baking in the oven	time for baking	minutes