

Name: _____

Period: _____

ABBREVIATIONS and MEASUREMENTS

Abbreviations:

Tbsp. or T. – tablespoon

Tsp. or t. – teaspoon

c. – cup

°C. – degree Centigrade

°F. – degree Fahrenheit

pt. – pint

qt. – quart

gal. – gallon

oz. – ounce

lb. – pound

min. – minute

hr. – hour

doz. – dozen

B.P. – baking powder

B.S. – baking soda (some older recipes will refer to this as only 'soda')

f. g. – few grains

3# - # sign after a number indicates the number of pounds



Measurements:

Dash, a few grains = less than $\frac{1}{8}$ teaspoon

- 3 teaspoon = 1 tablespoon

- 16 tablespoon = 1 cup

8 tablespoon = $\frac{1}{2}$ cup

4 tablespoon = $\frac{1}{4}$ cup

2 cups = 1 pint

2 pints = 1 quart

4 quarts = 1 gallon

16 ounces = 1 pound

8 fluid ounces = 1 cup

4 fluid ounces = $\frac{1}{2}$ cup

2 fluid ounces = $\frac{1}{4}$ cup

1 fluid ounce = $\frac{1}{8}$ cup or 2 tablespoons



1 pound butter/margarine = 2 cups or 4 sticks
1 stick butter/margarine = $\frac{1}{2}$ cup
1 square baking chocolate = 1 ounce
1 pound sugar = $2\frac{1}{4}$ cups
1 pound confectioner's sugar = $3\frac{1}{3}$ cups, sifted
1 pound flour = 4 cups, sifted
1 pound walnuts = 4 cups

- 12 ounces chocolate chips = 2 cups
- 6 ounces chocolate chips = 1 cup



Substitutions:

1 tablespoon cornstarch = 2 tablespoons flour

1 ounce or square of baking chocolate = 3 tablespoons cocoa and 1 tablespoon butter

1 cup sour milk = 1 cup sweet milk plus $1\frac{1}{2}$ to 2 tablespoons of vinegar or lemon juice

Oven temperatures:

Slow	250° F to 300° F
Moderate	325° F to 350° F
Moderately hot	375° F to 400° F
Hot	425° F to 450° F
Very Hot	475° F to 500° F

