

Name: _____

Period: _____

MEASURING TECHNIQUES

LIQUID INGREDIENTS

1. Place a liquid measuring cup on a flat surface.
2. Slowly pour liquid in the measuring cup until the liquid reaches the correct line for the measurement.
3. Get done and look at it eye-level to read the measurement.

DRY INGREDIENTS

1. Select the correct dry measuring cup. (1 cup, $\frac{1}{2}$ cup, $\frac{1}{3}$ cup and $\frac{1}{4}$ cup)
2. Spoon dry ingredients into the cup until overflowing. Measure over waxed paper.
3. Level off the top with a straight edged spatula so the top is even with the top of the cup. Pour excess back into container.

MEASURING SPOONS

1. Select the correct measuring spoon. (1T., 1t., $\frac{1}{2}$ t. and $\frac{1}{4}$ t.)
2. Fill the spoon with ingredient (either scoop it in or pour it in)
3. Level off with a straight edged spatula, if it is a dry ingredient.
4. Do not measure over the mixing bowl, as it is easy to spill excess into the bowl. If it is a dry ingredient, measure over waxed paper and pour excess back into container. (Especially expensive spices)

MEASURING SOLIDS - Brown Sugar/Shortening

1. Select the correct dry measuring cup. (1 cup, $\frac{1}{2}$ cup, $\frac{1}{3}$ cup and $\frac{1}{4}$ cup)
2. Pack solid into the cup with the back of a large spoon. Measure over waxed paper.
3. Level off the top with a straight edged spatula so the top is even with the top of the cup. Put excess back into container.