The Farmers' Museum Name_____

How to Measure Ingredients for Baking

Answer Key

It is important to know how to measure ingredients for baking and cooking. Baking is a very scientific thing. When you place the dough in your oven, a chemical reaction takes place, and the ratio of ingredients plays a huge part in how the biscuits turn out. If you do not measure accurately, it can really affect the end result.

Measuring Dry Ingredients: Dry measuring cups come in a nested set. There is usually a 1 cup, 1/2 cup, 1/3 cup, and 1/4 cup measure in each set.

To measure, lightly spoon in the ingredient, until it is overflowing the cup. Next, slide the back of a knife or the side of a spatula over the top rim of the cup, to level it.

Measuring Liquid (Wet) Ingredients:

Liquid measuring cups are usually glass or plastic with a handle. They allow you to pour a liquid into the cup and bring it even with a measurement line without spilling. To measure liquid, place a liquid measuring cup on a level surface. View the amount at eye level to be sure of an accurate measure. There are 8 ounces (oz) in a cup.

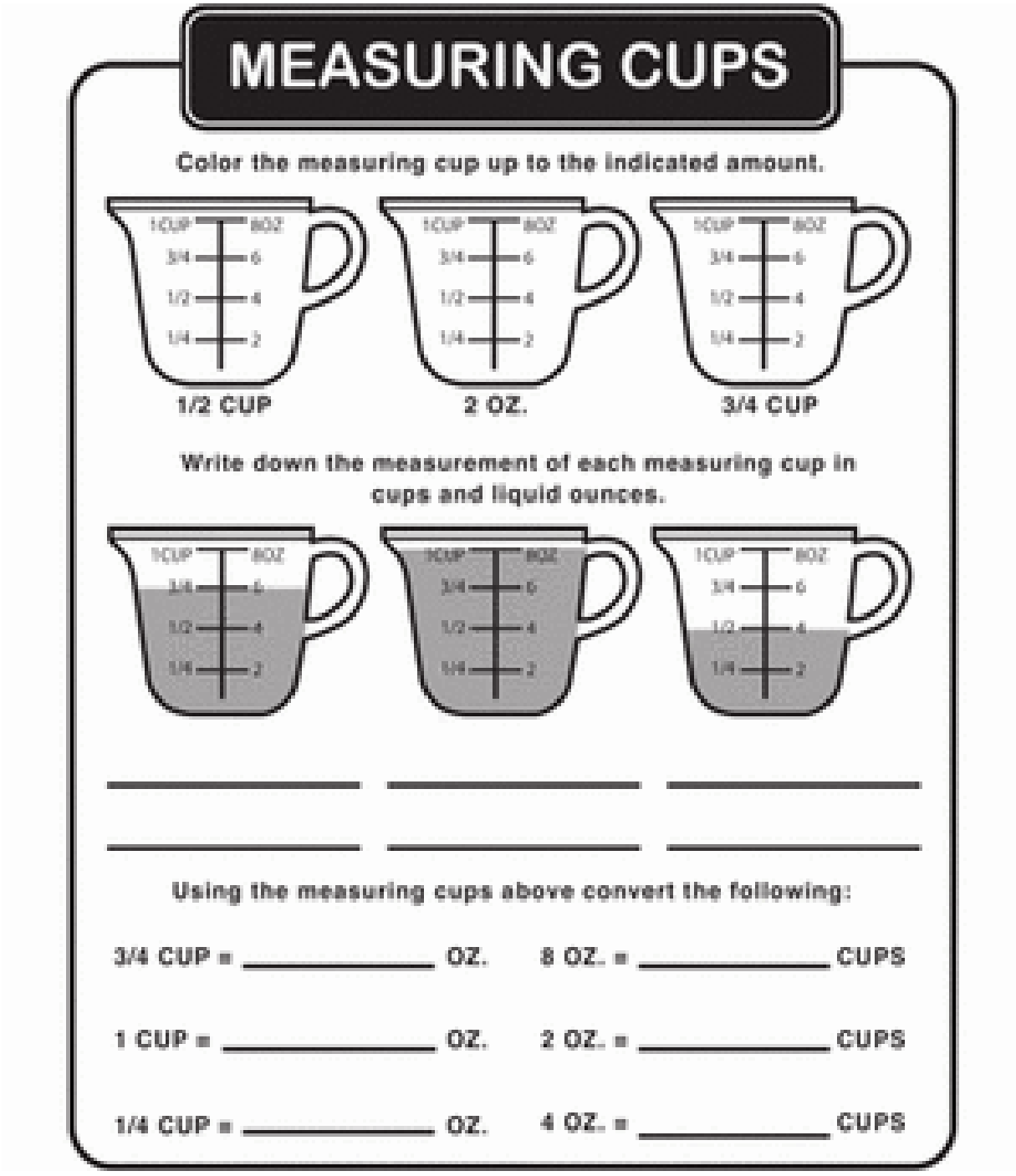
To measure small amounts of liquids—a tablespoon or less—turn to your measuring spoons. Fill the appropriate-size spoon to the rim without letting liquid spill over. If measuring dry ingredients with a measuring spoon, level the dry ingredient to the rim of the spoon.

Turn the paper over and follow the instructions.

Name_____ Date_____

Instructions: Read the directions for each of the following activities, and answer the questions as directed.

Practice reading a measuring cup.



Practice recognizing common fractions used in baking. Follow the specific instructions for each activity.

1. Draw a line from the fraction to the right word:

   1/2 1/3 1/4 2/3 3/4

   one third three quarters one half two thirds one quarter

2. Annie needs to measure ¾ of a cup of flour for her recipe. However, she only has the following measuring cup sizes: 1 cup, ½ cup, ¼ cup. What combination of measuring cups can she use to make ¾ of a cup?
   Annie can use the ½ cup and ¼ cup to make ¾ cup. (1/2 = 2/4, so 2/4 +1/4 = ¾)
   Annie can use the ¼ cup three times to make ¾ cup.

3. Maggie needs 1 cup of sugar for her recipe. How many different combinations equal to one cup can she make with the following measuring cups? Be sure to explain how each combination equals one cup.
   1 cup, 2/3 cup, ½ cup, 1/3 cup
   There are four (4) different combinations equal to one cup Maggie can make.
   Maggie can use the 1 cup only; she can use the 2/3 and 1/3 cups (2/3 +1/3=3/3 or 1);
   Maggie can use the 1/3 cup three times (1/3+1/3+1/3=3/3 or 1); she can use the ½ cup two times (1/2+1/2=2/2 or 1).

Use the picture of the liquid measuring cup for the following questions.

4. Deb needs to measure 6 ounces of milk for her recipe. What is the equivalent fraction that equals 6 ounces (oz)? ¾ is the equivalent fraction equal to 6 oz.

5. What is the equivalent fraction for 2 ounces? ¼ is the equivalent fraction equal to 2 oz.

6. If 4 ounces equals ½ cup and 6 ounces equals ¾ cup, how many ounces is 2/3 cup?
   5 ounces. 2/3 cup is halfway between 4 ounces and 6 ounces, so 5 ounces.