

How to Measure Ingredients for Baking

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 _____

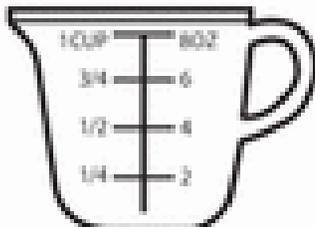
Date _____

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

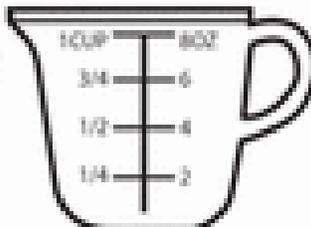
Practice reading a measuring cup.

MEASURING CUPS

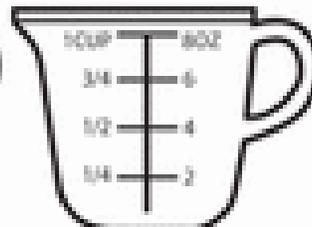
Color the measuring cup up to the indicated amount.



1/2 CUP

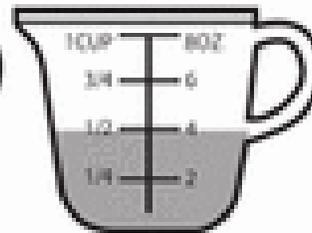
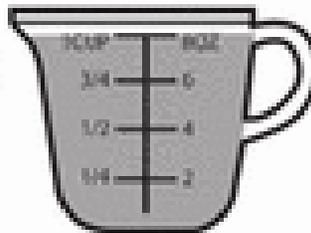
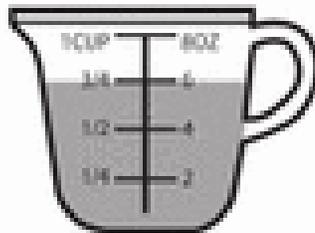


2 OZ.



3/4 CUP

Write down the measurement of each measuring cup in cups and liquid ounces.



Using the measuring cups above convert the following:

3/4 CUP = _____ OZ. 8 OZ. = _____ CUPS

1 CUP = _____ OZ. 2 OZ. = _____ CUPS

1/4 CUP = _____ OZ. 4 OZ. = _____ CUPS

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:

$\frac{1}{2}$

$\frac{1}{3}$

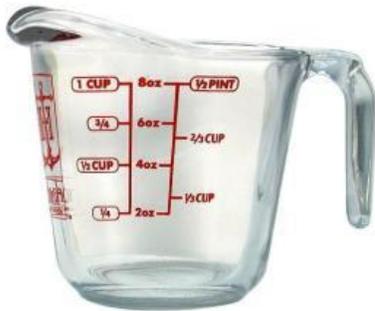
$\frac{1}{4}$

$\frac{2}{3}$

$\frac{3}{4}$

one third three quarters one half two thirds one quarter

2. Annie needs to measure $\frac{3}{4}$ of a cup of flour for her recipe. However, she only has the following measuring cup sizes: 1 cup, $\frac{1}{2}$ cup, $\frac{1}{4}$ cup. What combination of measuring cups can she use to make $\frac{3}{4}$ of a cup?
3. Maggie needs 1 cup of sugar for her recipe. How many different combinations equal to a cup can she make with the following measuring cups? Be sure to explain how each combination equals one cup.
1 cup, $\frac{2}{3}$ cup, $\frac{1}{2}$ cup, $\frac{1}{3}$ cup



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)?
5. What is the equivalent fraction for 2 ounces?
6. If 4 ounces equals $\frac{1}{2}$ cup and 6 ounces equals $\frac{3}{4}$ cup, how many ounces is $\frac{2}{3}$ cup?

