



Measuring Techniques



1. Vanilla



-Hold the measuring spoon over a bowl to catch any that might spill over. Pour into the measuring spoon.



2. Flour



- Sift before measuring. Spoon into a dry measuring cup and level the extra amount back into the container or onto a piece of wax paper.



3. Brown Sugar



- Spoon the ingredients into dry measuring cup and firmly pack. Level.



4. Margarine, butter



- Cut on the printed lines of the wrapper in stick form.

OR



- Pack into a dry measuring cup and level if wrapper does not have measurement lines

5. Syrup or Oil



- Pour into a liquid measuring cup that is on a level surface. Bend down and check at eye level. Use a rubber scraper to remove.



6. Granulated Sugar



- Spoon into a dry measuring cup and level.



7. Milk, Water (Liquids)

– Set liquid measuring cup on a level surface.

Pour in liquid and check measurement at eye level.



8. Peanut Butter or Shortening

- – Pack into a dry measuring cup so no air bubbles remain. Level and remove using a rubber scraper.



9. Baking Powder, Baking Soda

– Smash all lumps. Measure with a measuring spoon and level.

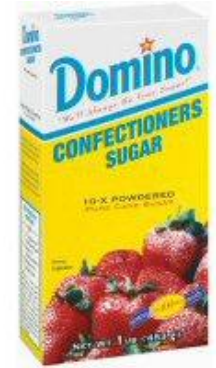


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10. Confectioner's Sugar

(also called Powdered Sugar)



- Sift to remove lumps. Spoon lightly into a dry measuring cup and level.

