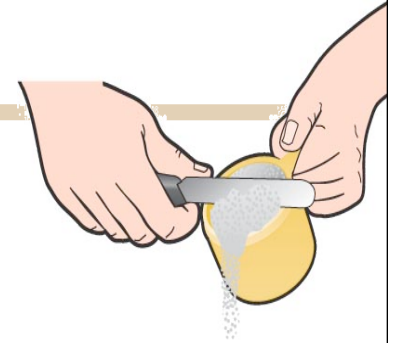




Measuring Dry Ingredients

For dry ingredients including flour, sugar, and salt, use dry measuring cups & spoons.

- Heap
- Level
- Empty



dry measuring cups



measuring spoons

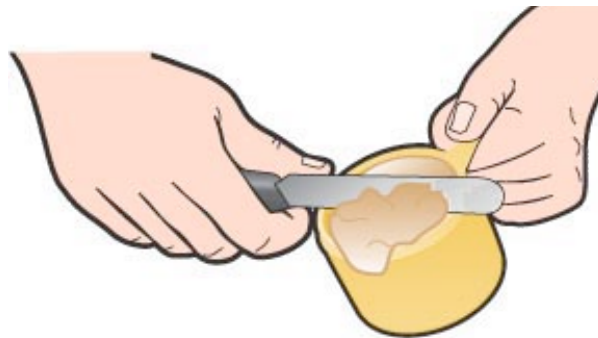


Measuring Solid Ingredients

For solid ingredients including peanut butter, shortening and brown sugar use dry measuring cups.



- Empty





Measuring Liquids

For liquid ingredients including milk, water, oil, and juice, use liquid measuring cups.

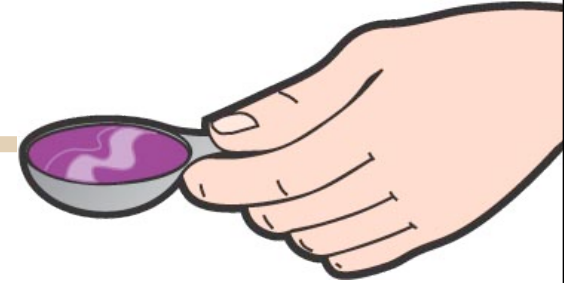
- Set cup on a flat surface.
- Bend down to eye level and pour until the desired mark is reached.



liquid measuring cup



Using Measuring Spoons



Use measuring spoons to measure small amounts of dry and liquid ingredients. Do not use kitchen spoons, they are not accurate.

How to measure the following:

- 3/4 tsp. Salt
- 3 tsp. Vanilla

