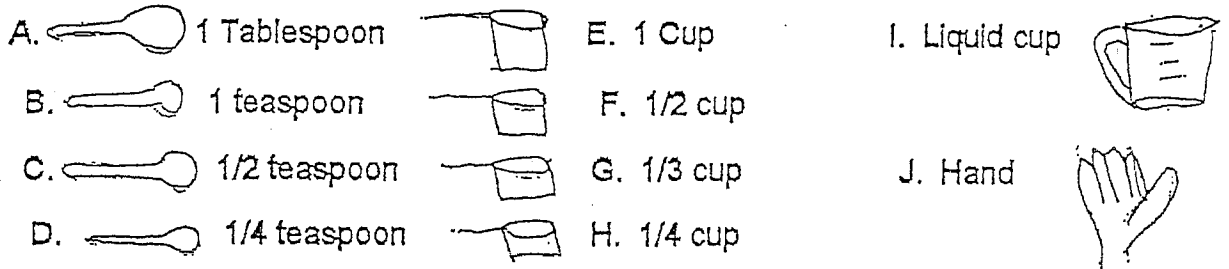


NAME _____

MEASURE UP



THE PICTURES ABOVE REPRESENT COMMON KITCHEN EQUIPMENT USED TO MEASURE VARIOUS INGREDIENTS. WHICH WOULD YOU USE TO MEASURE EACH OF THE INGREDIENTS BELOW?

EXAMPLE $\frac{3}{4}$ teaspoon salt C + D 2 teaspoons salt B + B

- | | |
|---|---|
| 1. 2 cups flour _____ | 11. $\frac{3}{4}$ teaspoons baking powder _____ |
| 2. $\frac{2}{3}$ cup sugar _____ | 12. $\frac{2}{3}$ cup gingerale _____ |
| 3. 3 teaspoons salt _____ | 13. 4 teaspoons cornstarch _____ |
| 4. $\frac{1}{4}$ cup milk _____ | 14. 4 potatoes _____ |
| 5. $\frac{3}{4}$ cup oatmeal _____ | 15. $\frac{1}{3}$ cup margarine _____ |
| 6. dash of nutmeg _____ | 16. 3 cups milk _____ |
| 7. $\frac{1}{4}$ pound ham _____ | 17. pinch of pepper _____ |
| 8. $\frac{1}{2}$ cup chopped celery _____ | 18. $\frac{1}{2}$ cup brown sugar _____ |
| 9. 4 teaspoons water _____ | 19. 5 squares of chocolate _____ |
| 10. 1 c. shortening _____ | 20. 2 tablespoons margarine _____ |

MEASURING UP BASICS

NAME _____

WHAT DO YOU NEED? Each question below gives the amount of a particular ingredient that you need to measure. Write on the line each piece of equipment you would need to measure and exactly how you would measure each ingredient.

EXAMPLE 1/3 c. cocoa PLASTIC 1/3 c. FILL LIGHTLY TO OVERFLOWING AND LEVEL

1. 3/4 c. water _____
2. 1/4 c. margarine _____
3. 2/3 c. sugar _____
4. 3/4 c. brown sugar _____
5. 1/8 tsp. salt _____
6. 1 c. flour _____
7. 2 Tbs. margarine _____
8. 1 tsp. vanilla _____
9. 2/3 c. milk _____
10. 1/3 c. oil _____
11. 1/2 tsp. baking powder _____
12. 1/2 c. shortening _____
13. 1/4 tsp. nutmeg _____
14. 1/4 c. powdered sugar _____
15. 1 1/2 tsp. baking soda _____
16. 1 c. chopped nuts _____
17. 1 Tbs. cinnamon _____
18. 1/3 c. baking mix (Bisquick) _____
19. 1 1/2 c. peanut butter _____
20. 2 c. chocolate chips _____
21. Dash of salt _____
22. Heaping c. of coconut _____
23. Scant c. of raisins _____