

Handy Helps

3 teaspoons = 1 tablespoon

2 tablespoons = 1/8 cup

4 tablespoons = 1/4 cup

5 tablespoons + 1 teaspoon = 1/3 cup

8 tablespoons = 1/2 cup

10 tablespoons + 2 teaspoons = 2/3 cup

12 tablespoons = 3/4 cup

16 tablespoons = 1 cup

2 cups liquid = 1 pint

2 pints = 1 quart

1 gallon = 16 cups liquid

1 gallon = 8 pints liquid

1 gallon = 4 quarts liquid

1 ounce water = 2 tablespoons

8 ounces = 1 cup water

16 ounces dry = 1 pound

4 1/2 cups = 1 liter

1 quart 2 ounces = 1 liter

1 cup regular flour = 3 1/2 to 5 ounces

3 1/4 to 4 1/2 cups regular flour = 1 pound

1 pound butter = 2 cups or 32 tablespoons

1 cube butter = 1/2 cup

1 cube butter = 8 tablespoons

1 pound granulated sugar = 2 to 2 1/2 cups

1 pound brown sugar = about 2 1/3 cups packed

1 pound powdered sugar = about 3 1/2 cups

Very slow oven = 225 to 275 degrees

Slow oven = 280 to 325 degrees

Moderate oven = 330 to 400 degrees

Hot oven = 405 to 450 degrees

Bake = cook with dry heat, like the oven

Beat = mix vigorously

Boil = bubbles vigorously break the surface

Chop = cut into small even pieces

Mince = to cut or chop very fine

Mix = combine until the ingredients are evenly distributed

Sauté = to cook in a small amount of fat until brown

Simmer = bubbles rise and occasionally break the surface

Stir = to mix everything together using a circular motion