

Name: _____ Period: _____ Group: _____

Reading a Recipe Study Guide

Select the best measurement equipment for each ingredient.

Your options are: Dry measuring cup, Liquid measuring cup, and Measuring spoons

_____ ½ teaspoon brown sugar	_____ 2 teaspoons baking soda
_____ 1 cup brown sugar	_____ 1 cup shortening
_____ 1 cup flour	_____ 2 cups water

Explain the best way to most accurately measure each ingredient.

1 C. Milk _____

1 C. Brown Sugar _____

2 C. Oatmeal _____

1 *heaping* Tbs. active dry yeast _____

1 C. flour _____

1 tsp. baking soda _____

1 C. shortening _____

1 tsp. brown sugar _____

Write the abbreviation for each word.

Gallon _____	Cup _____	Quart _____	Teaspoon _____
Pint _____	Ounce _____	Minute _____	Pound _____

Answer Each Question.

How many Cups in a quart? _____ 24 Tbs= how many cups? _____

How many Tbs. in a ¼ cup? _____ How many ounces in a cup? _____

How many tsp. in a Tbs.? _____ How many cups in 1 stick of butter? _____

Define the following terms.

Cut in: _____

Fold In: _____

Steam: _____

Dice: _____

Saute: _____

Chop: _____

Cream: _____

Whip: _____