

# Measuring Liquid and Dry Ingredients Correctly

## LIQUID MEASURING CUP

- Use a liquid measuring cups for fluids, such as water, milk, or oil.
- Fill the cup to the appropriate line; place the cup on a flat surface, then view it at eye level as you pour the liquid.
- Note: Water surface curves downward, so view the bottom of the curve for accurate measurement, not the edge against the measuring cup.



## DRY MEASURING CUP

- Use a dry measuring cup for larger amounts of powders, such as sugar, salt, and baking powder.
- Spoon or scoop the powder lightly into the measuring cup. Run a knife or spatula across the top to level the surface.
- Scrape off excess.



## MEASURING SPOONS AND DRY INGREDIENTS

- Use measuring spoons for small amounts of powders, spices, and other dry ingredients.
- Fill and level the amount with the straight edge of a spatula or knife.
- Many containers for baking powder and other dry ingredients come with built-in edge for leveling.



## MEASURING SPOONS AND LIQUIDS

- Measure a liquid in a measuring spoon by filling it full—to the edges.

