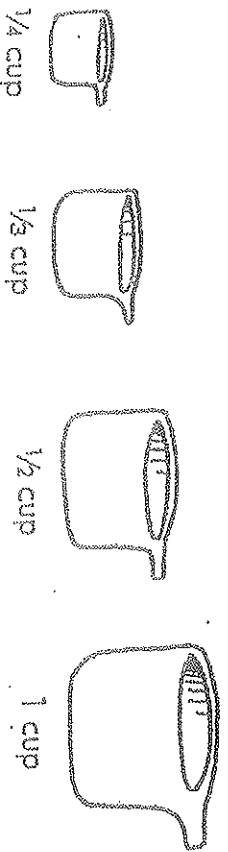
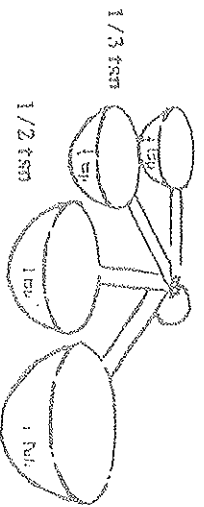


# Measuring

Measuring cups are used to measure dry ingredients.



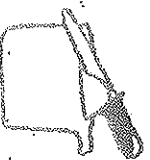
Measuring Spoons are used to measure dry ingredients in small quantities.



To make sure that you have the correct quantity, fill the measuring cup or spoon up, and level off with a butter knife or spatula.

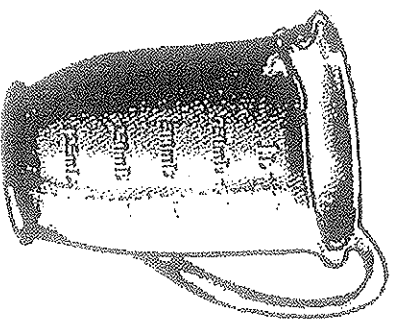


fill up







level off

Measuring jugs are used to measure liquids. Make sure that you read the measurement at eye level to get the correct amount.



Shortening is a fat, such as butter, margarine or lard. Butter often comes in a 250g packet which is marked into 50g sections.

-Using a 250g packet

			
50 g	100 g	150 g	200 g