

MATCH UP THE MEASURING TECHNIQUES! ** KEY

NAME _____ PERIOD _____

Instructions: Match each description on the right with the correct ingredient on the left.

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| <u>F</u> | 1. | Vanilla | A. Spoon into a dry measuring cup and level. |
| <u>J</u> | 2. | Flour | B. Cut on the printed lines of the wrapper if in stick form. Pack into a dry measuring cup and level if wrapper does not have measurement lines. |
| <u>G</u> | 3. | Brown sugar | C. Sift to remove lumps. Spoon lightly into a dry measuring cup and level. |
| <u>B</u> | 4. | Margarine | D. Beat. Measure with a tablespoon. |
| <u>K</u> | 5. | Molasses | E. Smash all lumps. Measure with a measuring spoon and level. |
| <u>A</u> | 6. | Granulated sugar | F. Hold the measuring spoon over a bowl to catch any that may spill over. Pour into the measuring spoon. |
| <u>I</u> | 7. | Milk | G. Spoon ingredient into a dry measuring cup and firmly pack. Level. |
| <u>H</u> | 8. | Shortening | H. Pack into a dry measuring cup so no air bubbles remain. Level and remove using a rubber scraper. |
| <u>D</u> | 9. | One-half egg | I. Set liquid measuring cup on a level surface. Pour in liquid and check measurement at eye level. |
| <u>E</u> | 10. | Baking soda | J. Sift. Spoon into a dry measuring cup and level the extra amount back into the container or onto a piece of wax paper. |
| <u>C</u> | 11. | Confectioner's sugar | K. Pour into a liquid measuring cup that is on a level surface. Bend down and check at eye level. Use a rubber scraper to remove. |