

5 Great Baking Tips



- 1** Measuring flour: Stir to fluff, spoon into dry measuring cup until heaping, level flat edge across cup.
- 2** Measuring liquids: Fill liquid measuring cup while level on counter or table top and check at eye level for measurement.
- 3** To easily measure corn syrup, agave nectar, molasses and honey; first measure vegetable oil or lightly grease the liquid measuring cup.
- 4** Firmly pack brown sugar into dry measuring cup with back of spoon, level off with the flat edge of spatula. Brown sugar should hold its shape when turned out of cup.
- 5** Use measuring spoons to measure when liquid or dry ingredients are 2 tablespoons (1/8 cup) or less. When using measuring spoons, measure dry ingredients before liquids.



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Measurement Guide

Dash = 1/16 teaspoon

Pinch = 1/8 teaspoon

3 teaspoons = 1 tablespoon

2 tablespoons = 1/8 cup or 1 ounce

4 tablespoons = 1/4 cup

5 1/3 tablespoons = 1/3 cup

8 tablespoons = 1/2 cup

16 tablespoons = 1 cup

1 cup = 8 fluid ounces

2 cups = 1 pint = 16 fluid ounces

4 cups = 2 pints = 1 quart = 32 fluid oz.

2 quarts = 1/2 gallon = 1.89 liters

1 ounce = 28.35 grams

4 quarts = 1 gallon

1 liter = 1.06 quarts = 33.8 fluid oz.



oz. = ounce or ounces

c. = cup

pt. = pint

qt. = quart

T. = Tbsp. = tablespoon

t. = tsp. = teaspoon

g. = gram or grams

lb. = pound = 454 grams



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