Name: Grade:

Measuring Match

Match an appropriate ingredient to each of the measuring procedures below.

Place the LETTER of the ingredient next to the corresponding procedure.

1.Pour into a measuring spoon. Hold over a bowl to catch the excess____

2.Pack firmly in a dry measuring cup. Level____

3.Pour into a liquid measuring cup set on a counter. Check at eye level ____

4.Pack firmly in dry measuring cup. Level. Remove with a rubber scraper ____

5. Sift. Pour into a dry measuring cup. Level. _____

Ingredients
A. Granulated Sugar
B. Flour
C. Butter
D. Vanilla
E. Brown Sugar
F. Milk

How do you Measure?

What would you used to measure each of the following ingredients? Using the Measuring Tools List, identify which tool/s are needed to make up the various measurements. E.g. 2/3 cup flour - B + B

Ingredients **(DO NOT USE SPACES)**

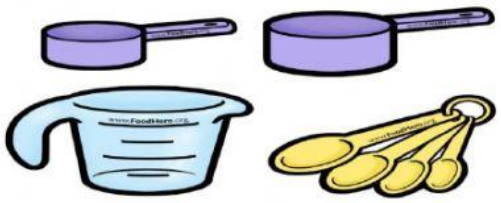
1. ½ cup chocolate chips = _____
2. 2 Tablespoon vinegar = _____
3. 1 ½ cup Margarine = _____
4. 1/3 cup vegetable oil = _____
5. 1 ½ teaspoon salt = _____
6. ¾ cup powdered sugar = _____
7. 1 cup orange juice = _____

Measuring Utensils
A. ¼ cup (dry)
B. 1/3 cup (dry)
C. ½ cup (dry)
D. 1 cup (dry)
E. ¼ teaspoon
F. ½ teaspoon
G. 1 teaspoon
H.1 Tablespoon
I. Liquid Measuring Cup

Measurement Abbreviations

Write the appropriate abbreviation for the various measurements

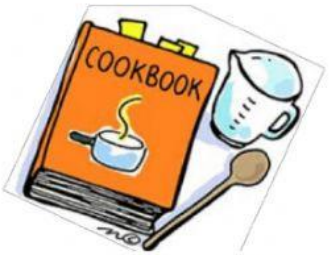
1. Pound - _____
2. Ounce - _____
3. Gallon - _____
4. Pint - _____



Measurement Equivalents

Write the appropriate equivalent (number) for each.

1. _1 Tablespoon = _____ teaspoon
2. 8 Ounce = _____ cup
3. 4 Pints = _____ quarts
4. 16 cups = _____ gallon



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