

Chart 2 Measuring Equivalents

Directions: For each ingredient listed below, students will cut the amount in *half* and *double* the amounts in the appropriate column; accompany with the proper measuring abbreviation. Students may refer to the *Conversion Table (Student Edition, p. vi)* for the most accurate measuring amounts.

Name _____ Period _____ Kitchen Unit _____

Ingredient	HALF	Amount	DOUBLE
salt		1/8 teaspoon	
pepper		1/4 teaspoon	
vanilla		1/2 teaspoon	
baking soda		1 teaspoon	
baking powder		1½ teaspoons	
honey		1 tablespoon	
soy sauce		2 tablespoons	
bread crumbs		4 tablespoons (1/4 cup)	
peanut butter		8 tablespoons (1/2 cup)	
cornmeal		1/4 cup	
quick-cooking oats		1/3 cup	
brown sugar		1/2 cup	
shortening		2/3 cup	
powdered sugar		3/4 cup	
flour		1 cup	
granulated sugar		1½ cups	
milk		2 cups (1 pint)	
water		4 cups (1 quart)	
butter		2 tablespoons	
margarine		4 tablespoons (1 2 stick)	