

## YOUR GUIDE TO ACCURATE

# MEASURING

Baking is, basically, chemistry in the kitchen. That means precision is important—especially when you're measuring ingredients.

Measuring accurately is easy if you know which tools and techniques to use. Below are the tried-and-true methods we trust to make delicious treats at home.

## Dry, fluffy or powdery



Flour & sugar (granulated or icing)



Cocoa powder



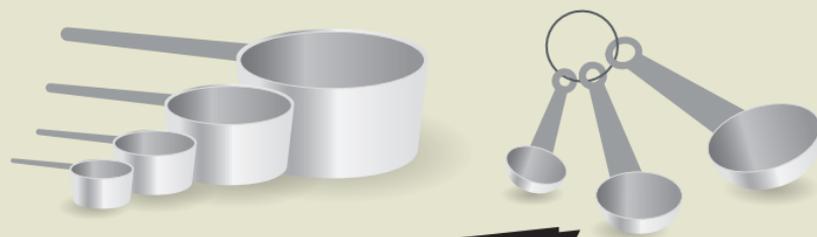
Spices & dry yeast



Baking soda & powder

### Best tools

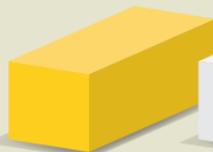
Dry measuring cups, measuring spoons



### TECHNIQUE

Stir the ingredient to break up any lumps and then spoon into measuring cup or spoon until overflowing. Level top with the back of a knife.

## Moist



Butter



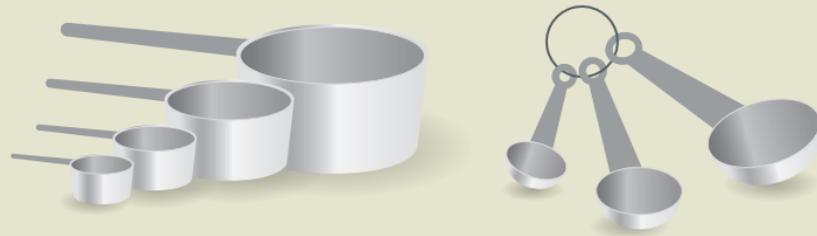
Shortening



Brown sugar

### Best tools

Dry measuring cups, measuring spoons



### TECHNIQUE

**BUTTER AND SHORTENING:** Spoon into cup or spoon, press down to remove air pockets and level top with the back of a knife.

**BROWN SUGAR:** Scoop and sweep (see above). For firmly packed, press sugar down hard with back of spoon and fill until level with rim of measuring cup or spoon.

## Liquid, not sticky



Milk



Oil



Water



Vanilla & extracts

### Best tools

Liquid measuring cups, measuring spoons



### TECHNIQUE

Place cup on a flat, level surface and pour in ingredient. Bend down to eye level to ensure accuracy. Or pour into spoons until level with rim.

## Liquid, sticky



Molasses



Honey



Maple syrup

### Best tools

Liquid measuring cups, measuring spoons



### TECHNIQUE

Spray cup or spoon with cooking spray or brush with oil. Pour in ingredient and check level (see non-sticky liquids, above). It will slide right out!