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.

ame	Period Kitchen Unit		
Ingredient	HALF	Amount	DOUBLE
salt		1/8 teaspoon	
pepper		1/4 teaspoon	
vanilla		1/2 teaspoon	
baking soda		l 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)