

HOW DO I MEASURE DIFFERENT INGREDIENTS?

FIRST NAME _____ LAST NAME _____

HOUR (CIRCLE 1): 1 2 3 4 7

PART 1: GOOGLE CLASSROOM

GO TO GOOGLE CLASSROOM AND WATCH THE VIDEO FOR TODAY'S LESSON. ANSWER THE QUESTIONS BELOW.

(JUST IN CASE → [HTTPS://WWW.YOUTUBE.COM/WATCH?V=0V-ULU_MIZ0](https://www.youtube.com/watch?v=0v-ulu_miz0))

MEASURING SPOONS COME IN GRADUATED SIZES. LIST THEM FROM SMALLEST TO BIGGEST BELOW (DON'T FORGET TO WRITE "TSP" OR "TBSP"):

TO MEASURE A DRY INGREDIENT WITH A MEASURING SPOON, _____ THE SPOON INTO THE INGREDIENT AND _____ IT OFF.

TO MEASURE A WET OR LIQUID INGREDIENT WITH A MEASURING SPOON, _____ IN THE LIQUID UNTIL THE SPOON IS COMPLETELY _____.

TO READ A LIQUID MEASURING CUP ACCURATELY, PUT THE CUP ON A _____
BEND DOWN SO YOU CAN SEE THE LIQUID AT _____.

TO MEASURE SHORTENING (OR PEANUT BUTTER), _____ IT OUT OF THE CONTAINER AND _____ IT WITH A SPOON. THEN _____ IT OFF.

WHY SHOULD YOU NOT POUR A LIQUID INTO A MEASURING SPOON OVER YOUR MIXING BOWL?

DRY MEASURING CUPS COME IN THESE SIZES (DON'T FORGET TO WRITE "CUP"):

WHAT INGREDIENTS CAN YOU "DIP AND SWEEP" TO MEASURE (PLEASE DON'T WRITE FLOUR)?

FLOUR NEEDS TO BE _____ INTO THE MEASURING CUP SO IT DOESN'T GET COMPACTED.

BROWN SUGAR NEEDS TO BE _____ INTO THE MEASURING CUP OR SPOON.

PART 2: MATCH THAT INGREDIENT

WRITE EITHER LIQUID MEASURING CUP, DRY MEASURING CUP OR MEASURING SPOON UNDER EACH INGREDIENT TO IDENTIFY HOW THEY SHOULD BE MEASURED.







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