**MEASUREMENT GUIDE Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Station #1**

1. What is the purpose of sifting flour?

**Station #2**

1. What is the purpose of baking powder in recipes? (Give your best guess, Ms. Binkley will tell you the answer later ☺ ) Did you notice the built in straight-edge spatula?

**Station #3**

1. Describe the correct procedure when measuring a liquid ingredient.

1. What are the features on a liquid measuring cup that make it easier to measure a liquid ingredient?

**Station #4**

Write down the measurements of the ingredients for the recipe if you **doubled** the yield (serving amount).

**Station #5**

1. Which type of sugar needs to be packed?
2. Describe the purpose of a straight-edge spatula.

**Station #6**

1. What is the purpose of baking soda in recipes? (Give your best guess, Ms. Binkley will tell you the answer later ☺ )

**Station #7**

1. Describe the correct procedure/technique when measuring a dry ingredient.

**Station #8**

1. When a recipe calls for a “heaping” teaspoon, “heaping” cup, etc., what does that mean?
2. When a recipe calls for a “heaping” measurement, what tool that I would normally need to measure dry ingredients will I not use?

**Station #9**

1. The measurement calls for a 14.5 ounce can of diced tomatoes. Can I use product #1 for the recipe?
2. What is the size/weight of product #2?
3. How many ounces are in a cup?
4. How many ounces are in a pound?

**Station #10**

1. What are the sizes of a standard set of measuring spoons?
2. What are the sizes of a standard set of dry measuring cups?
3. What are the sizes of standard liquid measuring cups?
4. How many teaspoons equal a tablespoon?

**Station #11**

1. How many tablespoons is one stick of butter?
2. Is it necessary to measure a stick of butter in a dry measuring cup?
3. What is an appropriate method to soften butter?
4. One stick of butter equals how many cups?

**Station #12**

Write down the measurements of the ingredients for the recipe if you **half** the yield (serving amount).

**STATION #1**

1. Practice sifting flour using the sifter.
2. Answer the questions on your guide.

**STATION #2**

1. Measure 1 teaspoon of baking powder.
2. Answer the questions on your guide.

**STATION #3**

1. Measure 1 ½ cup of water.
2. Measure 2/3 cup of water.
3. Answer the questions on your guide.

**STATION #5**

1. Measure 1/3 cup of sugar.
2. Answer the questions on your guide.

**STATION #6**

1. Measure 1/4 teaspoon of baking soda.
2. Answer the questions on your guide.

**STATION #7**

1. Measure ½ cup of flour.
2. Answer the questions on your guide.

**STATION #8**

1. Measure 1 heaping tablespoon of flour.
2. Answer the questions on your guide.

**STATION #9**

1. Locate the measurement units on the products.
2. Answer the questions on your guide.

**STATION #10**

1. Look and explore the measuring utensils.
2. Answer the questions on your guide.

**STATION #11**

1. Look and explore the stick of butter.
2. Answer the questions on your guide.