

Subject: \_\_\_\_\_

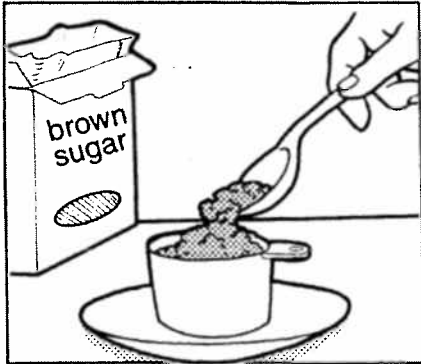
Name: \_\_\_\_\_

Period: \_\_\_\_\_

Date: \_\_\_\_\_

## Measuring Brown Sugar

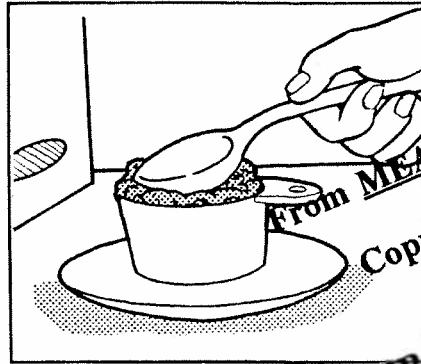
Some ingredients don't fill up cups well. So you must *pack* them into cups when you measure them. Brown sugar is an example. Here's how to measure it.



### 1. Fill the measuring cup.

Place the dry measuring cup on a plate. Use a spoon to put the brown sugar in the cup. Why do you put the cup on a plate?

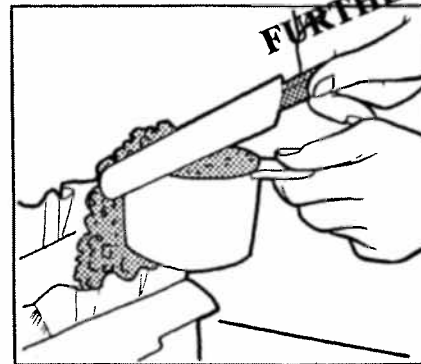
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### 2. Pack the brown sugar.

Use the spoon to press the sugar down hard. Fill the cup past the top. What happens when you press the sugar down hard?

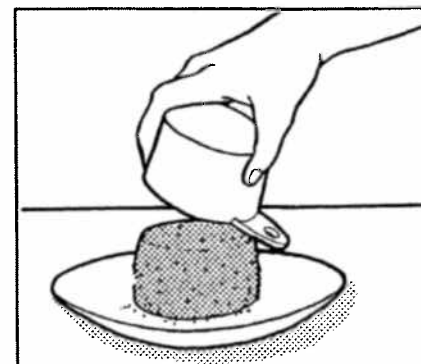
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### 3. Level off the brown sugar.

Get a utensil that has a straight edge, such as a spatula. Level off the brown sugar. What other utensils could you use to level it off?

\_\_\_\_\_  
\_\_\_\_\_



Here's how to tell if you packed the brown sugar correctly. Carefully turn the measuring cup upside down onto the plate. Lift the cup so that the sugar slides out. The brown sugar should stay in the shape of the cup. If the brown sugar falls apart, what does that tell you?

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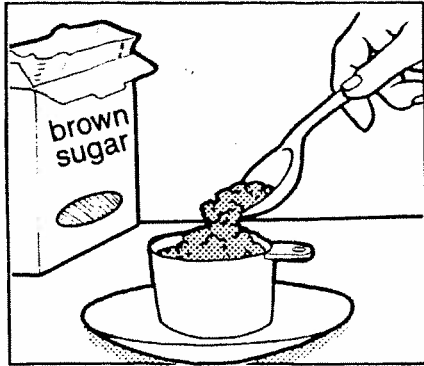
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## Measuring Brown Sugar

Some ingredients don't fill up cups well. So you must *pack* them into cups when you measure them. Brown sugar is an example. Here's how to measure it.



### 1. Fill the measuring cup.

Place the dry measuring cup on a plate. Use a spoon to put the brown sugar in the cup. Why do you put the cup on a plate?

Catch the spillover

### 2. Pack the brown sugar.

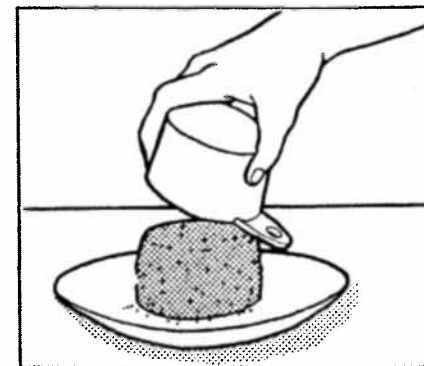
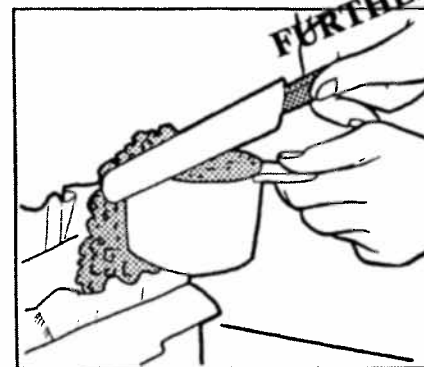
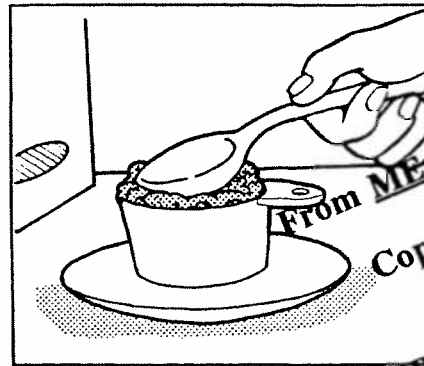
Use a spoon to press the sugar down hard. Fill the cup past the top. What happens when you press the sugar down hard?  
gets packed into the cup

### 3. Level off the brown sugar.

Get a utensil that has a straight edge, such as a spatula. Level off the brown sugar. What other utensils could you use to level it off?

table knife, etc.

Here's how to tell if you packed the brown sugar correctly. Carefully turn the measuring cup upside down onto the plate. Lift the cup so that the sugar slides out. The brown sugar should stay in the shape of the cup. If the brown sugar falls apart, what does that tell you?



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## Measuring Dry Ingredients

Suppose you have to measure a dry ingredient, such as granulated sugar, rice, or corn meal. If you follow the steps below, you'll get the *exact* amount your recipe calls for.

### 1. Set up the measuring cup.

Put the measuring cup in a dish. Why do you think you do that?

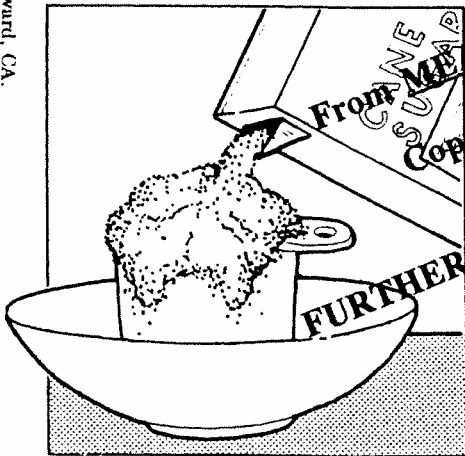
Some of the ingredients may spill over the top



### 2. Fill the measuring cup.

Fill the cup with the dry ingredient. Pile it up *past* the top of the cup. Why do you think you do that?

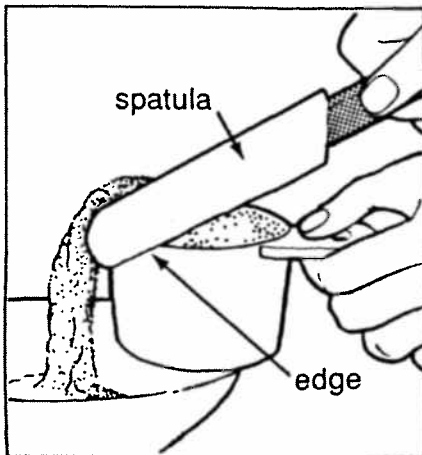
To make sure you have enough



### 3. Level off the ingredient.

Get a utensil that has a straight edge, such as a spatula. Level off the ingredient like this: Scrape the edge across the top of the cup. Now the measuring cup will have the exact amount. What other utensils could you use to level off ingredients?

Table knife, chopsticks etc.



**Bonus:** Practice measuring a real ingredient. Use all the measuring cups in a set.

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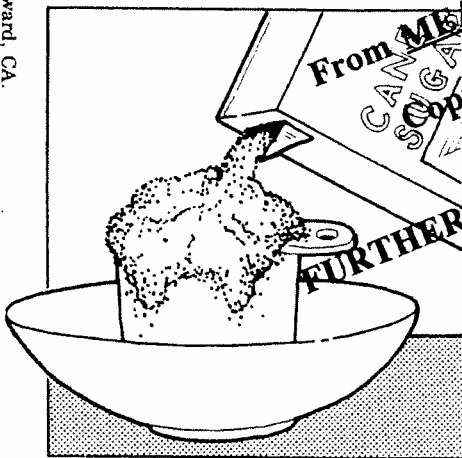
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### 2. Fill the measuring cup

in the cup with the dry ingredient. Pile it up *past* the top of the cup. Why do you think you do that?



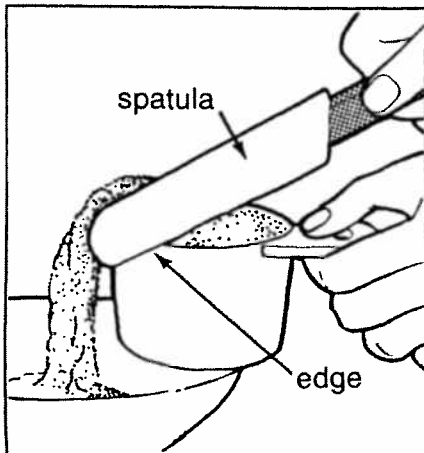
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### 3. Level off the ingredient.

Get a utensil that has a straight edge, such as a spatula. Level off the ingredient like this: Scrape the edge across the top of the cup. Now the measuring cup will have the exact amount. What other utensils could you use to level off ingredients?



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**Bonus:** Practice measuring a real ingredient. Use all the measuring cups in a set.

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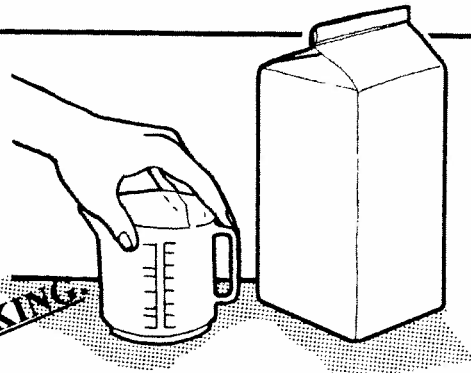
## Measuring Liquids

Follow these steps when you measure liquids. You'll get the right amounts. And you won't spill anything.

### 1. Set up the liquid measuring cup.

Put the measuring cup on a flat, even surface. What would you put it on in your kitchen?

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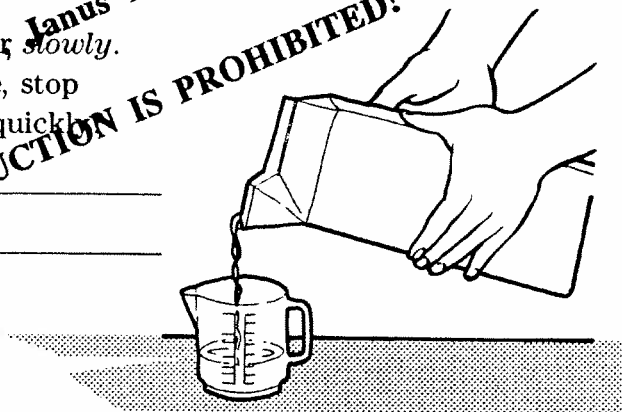
### 2. Pour the liquid.

Carefully pour the liquid into the cup. Pour slowly. When the liquid reaches the right marker line, stop pouring. What could happen if you pour too quickly?

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### 3. Check your measurement.

Bend down so that your eyes are level with the marker line. Look at the top of the liquid. What tells you that you have the right amount?

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