MATCH UP THE MEASURING TECHNIQUES! **

NAME __________________________________________ PERIOD ____________

Instructions: Match each description on the right with the correct ingredient on the left.

____  1. Vanilla  A. Spoon into a dry measuring cup and level.
____  2. Flour  B. Cut on the printed lines of the wrapper if in stick form. Pack into a dry measuring cup and level if wrapper does not have measurement lines.
____  3. Brown sugar  C. Sift to remove lumps. Spoon lightly into a dry measuring cup and level.
____  5. Molasses  E. Smash all lumps. Measure with a measuring spoon and level.
____  6. Granulated sugar  F. Hold the measuring spoon over a bowl to catch any that may spill over. Pour into the measuring spoon.
____  7. Milk  G. Spoon ingredient into a dry measuring cup and firmly pack. Level.
____  8. Shortening  H. Pack into a dry measuring cup so no air bubbles remain. Level and remove using a rubber scraper.
____  9. One-half egg  I. Set liquid measuring cup on a level surface. Pour in liquid and check measurement at eye level.
____ 10. Baking soda  J. Sift. Spoon into a dry measuring cup and level the extra amount back into the container or onto a piece of wax paper.
____ 11. Confectioner's sugar  K. Pour into a liquid measuring cup that is on a level surface. Bend down and check at eye level. Use a rubber scraper to remove.