

**RESOURCE FOR:** Cooking Terms and Measuring  
Equivalents Worksheet

Now that you and the cooks understand how to make the recipe, you need to make adjustments to the amount that each recipe makes. As a group with the help of the equivalent chart adjust the recipes as needed.

Recipe #1: Uncle Todd’s Plum Surprise –

This recipe makes too many and you need to **cut the ingredient measurements in half** to test it out.

2 c. cooking oil \_\_\_\_\_\_\_\_\_\_\_\_\_

3 ½ c. sugar \_\_\_\_\_\_\_\_\_\_\_\_\_

1 tsp. baking soda \_\_\_\_\_\_\_\_\_\_\_\_\_

½ tsp. salt \_\_\_\_\_\_\_\_\_\_\_\_\_

2 oz. red food coloring \_\_\_\_\_\_\_\_\_\_\_\_\_

4 c. flour \_\_\_\_\_\_\_\_\_\_\_\_\_

1 T. cinnamon \_\_\_\_\_\_\_\_\_\_\_\_\_

1 ½ t. ground cloves \_\_\_\_\_\_\_\_\_\_\_\_\_

6 eggs \_\_\_\_\_\_\_\_\_\_\_\_\_

1 1/3 c. chopped nuts \_\_\_\_\_\_\_\_\_\_\_\_\_

1 lg. jar plum baby food \_\_\_\_\_\_\_\_\_\_\_\_\_

Recipe #2: Kordeillia’s Meatloaf –

This recipe is a favorite so you decide to **double the batch** for the next time you cook it.

1 ½ lb. ground beef \_\_\_\_\_\_\_\_\_\_\_\_\_

¾ c. uncooked oatmeal \_\_\_\_\_\_\_\_\_\_\_\_\_

¼ c. chopped onion \_\_\_\_\_\_\_\_\_\_\_\_\_

1 egg, beaten \_\_\_\_\_\_\_\_\_\_\_\_\_

1 ½ t. salt \_\_\_\_\_\_\_\_\_\_\_\_\_

¼ t. pepper \_\_\_\_\_\_\_\_\_\_\_\_\_

1 c. tomato juice \_\_\_\_\_\_\_\_\_\_\_\_\_

1/3 c. ketchup \_\_\_\_\_\_\_\_\_\_\_\_\_

2 T. brown sugar \_\_\_\_\_\_\_\_\_\_\_\_\_

2 T. mustard \_\_\_\_\_\_\_\_\_\_\_\_\_