**MEASURING TECHNIQUES**

**Name:\_KEY\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_\_**

1. Use *dry* measuring cups for *dry* ingredients and *level* with a *straight edge* spatula.
2. Use *liquid* measuring cups for *liquid* ingredients. Measure at *eye level* on a *flat*, level surface.
3. *Brown* sugar is *packed* and *leveled* in dry measuring cups.
4. Shortening is *pressed* into dry measuring cups and *leveled*. Shortening can also be measured using the *water displacement method*.
5. Use most *effective* tools for measuring. For example, use *1/4* cup rather than *4* Tablespoons.
6. Use *measuring spoons* for ingredients less than *1/4* cup. Measuring spoons can measure both *liquid* and *dry* ingredients.
7. Do not *measure* directly over the *mixing bowl*.