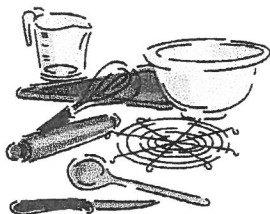


Measuring Techniques



A. Flour

1. Stir flour in canister
2. Scoop into dry measuring cup, fill to overflowing
3. Scrap off excess with metal spatula or straight edge

B. White Sugar

1. Scoop into dry measuring cup
2. Level with metal spatula or straight edge

C. Brown Sugar

1. Pack into dry measure using the outside of the bag
2. Level off using hand on outside of bag

D. Shortening

1. Use rubber spatula and pack into dry measuring cup
2. Level off with edge of metal spatula or straight edge item

E. Baking Powder, Baking Soda, Salt

1. Use measuring spoon and fill to overflowing
2. Level off with metal spatula or straight edged item

F. Milk, Water, Juice

1. Place liquid measuring cup on flat surface, pour in liquid
2. Read measurement at eye level on a flat surface

G. Honey, Molasses

1. Heat outside or grease inside of liquid measuring cup
2. Pour in liquid, read at eye level
3. Scrape out with rubber spatula