

BAKING

Conversions



1 GALLON
4 QUARTS
8 PINTS
16 CUPS
128 OUNCES
3.8 LITERS



1 QUART
2 PINTS
4 CUPS
32 OUNCES
.95 LITERS



1 PINT
2 CUPS
16 OUNCES
480 ML
455 GRAMS
1 LB



1 CUP
16 TBSP
8 OUNCES
240 ML
227 GRAMS
1/2 LB



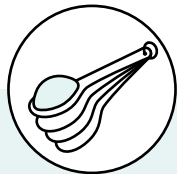
1/2 CUP
8 TBSP
4 OUNCES
118 ML
115 GRAMS
1/4 LB



5 TBSP
1/3 CUP
16 TSP
3 OUNCES
85 GRAMS
74 ML



4 TBSP
1/4 CUP
12 TSP
2 OUNCES
57 GRAMS
60 ML



2 TBSP
1/8 CUP
6 TSP
1 OUNCE
28 GRAMS
30 ML



1 TBSP
1/16 CUP
3 TSP
.5 OUNCE
15 GRAMS
15 ML



1 TSP
5 ML

notes

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Conversions

Dry Ingredients

OZ	TABLESPOONS	CUPS	GRAMS	POUNDS
.5 OZ	1 TBSP	1/16 C	15 G	
1 OZ	2 TBSP	1/8 C	28 G	
2 OZ	4 TBSP	1/4 C	57 G	
3 OZ	5 TBSP	1/3 C	85 G	
4 OZ	8 TBSP	1/2 C	115 G	1/4 LB
8 OZ	16 TBSP	1 C	227 G	1/2 LB
12 OZ	24 TBSP	1 1/2 C	340 G	3/4 LB
16 OZ	32 TBSP	2 C	455 G	1 LB
64 OZ		8 C		

Oven Temperature

GAS	F	C
1	275°	140°
2	300°	150°
3	325°	165°
4	350°	180°
5	375°	190°
6	400°	200°
7	425°	220°
9	450°	230°
10	475°	240°

Liquid Ingredients

METRIC	QUARTS	PINTS	CUPS	TABLESPOONS	TEASPOONS	FLUID OZ
1 ML					1/5 TSP	
5 ML					1 TSP	
15 ML				1 TBSP	3 TSP	
30 ML			1/8 C	2 TBSP	6 TSP	1 FL OZ
50 ML			1/5 C	3.2 TBSP	9 1/2 TSP	
			1/4 C	4 TBSP	12 TSP	2 FL OZ
			1/3 C	5 TBSP	16 TSP	2 2/3 FL OZ
			1/2 C	8 TBSP	24 TSP	4 FL OZ
			2/3 C	11 TBSP	32 TSP	5 1/3 FL OZ
			3/4 C	12 TBSP		6 FL OZ
240 ML	1/4 QT	1/2 PT	1 C	16 TBSP		8 FL OZ
480 ML	1/2 QT	1 PT	2 C	32 TBSP		16 FL OZ
.95	1 QT	2 PT	4 C			32 FL OZ
1 L			4 1/4 C			
3.8 L	4 QT	8 PT	16 C			128 FL OZ