

## MEASURING INGREDIENTS

### Flour

- Lightly stir, then spoon into a measuring cup
- Pile it higher than the top of the cup; do not shake or tap the cup
- Use the straight edge of a knife or metal spatula to level off the top
- There is no longer a need to "sift" flour; it is pre-sifted at the mill

### Liquids

- Place the liquid measuring cup on a flat surface counter or table
- Fill to the mark for the amount of liquid needed
- Bend down to check that the bottom of the liquid is at the mark for the amount needed; when doing this the cook's eye should be level with the mark
- Use measuring spoons to measure less than  $\frac{1}{4}$  cup
- Remove sticky liquids like molasses, corn syrup, and oil with a rubber spatula

### Shortening

- Pack firmly into a dry measuring cup with a rubber spatula
- Level the shortening with the straight edge of a knife or metal spatula
- Remove with a rubber spatula

### Brown Sugar

- Break up any lumps
- Spoon into a dry measuring cup
- Pack down firmly with the back of a spoon so that it keeps the shape of the cup when turned over
- Level with the straight edge of a knife or metal spatula

### Chopped Nuts, Raisins, Coconut, Marshmallows, etc.

- Pack lightly into a dry measuring cup until level with the top of the cup