

## Measurements

- 3 tsp. = 1 tblsp.  
16 tblsp. = 1 cup.  
2 c. = 1 pt.

N. B. — In measuring powders, hold paring knife vertically. In measuring granular substances, level with surface of knife. Halve and quarter with curved edge of knife.

## Oven Temperatures

1. Very hot oven.—Piece of white paper browns in three minutes. 450°F. — 550°F. Suitable for biscuit and pastry.
2. Hot oven.— Piece of white paper browns in five minutes, 400°F. — 450°F. Suitable for rolls and popovers.
3. Moderate oven.— Piece of white paper browns in seven minutes, 350°F. — 400°F. Suitable for bread, gingerbread, cake and cookies.
4. Slow oven.— Piece of white paper browns in ten minutes, 250°F. — 350°F. Suitable for custards, meringues, and sponge cakes.

## Flour Mixtures

### I. Batters.

- (1) Pour batters. — 1 measure liquid to 1 measure flour.  
e. g. griddle cakes, popovers.
- (2) Drop batters. — 1 measure liquid to 2 measures flour.  
e. g. muffins, cakes.

### II. Doughs.

- (1) Soft dough. — 1 measure liquid to  $2\frac{1}{2}$  — 3 measures flour.  
e. g. biscuits, doughnuts.
- (2) Stiff dough. — 1 measure liquid to 3 — 4 measures flour.  
e. g. bread, pastry.