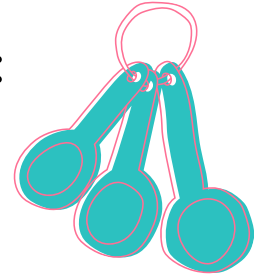




sally's *baking* addiction
Baking Conversions



Dry Ingredient Equivalents:



1 Tablespoon = 3 teaspoons

1/8 cup = 2 Tablespoons

1/4 cup = 4 Tablespoons

1/3 cup = 5-1/3 Tablespoons

1/2 cup = 8 Tablespoons

2/3 cup = 10 and 2/3 Tablespoons

3/4 cup = 12 Tablespoons

1 cup = 16 Tablespoons



Liquid Ingredient Equivalents:

1 cup = 8 fluid ounces = 1/2 pint

2 cups = 16 fluid ounces = 1 pint

4 cups = 32 fluid ounces = 2 pints = 1 quart

8 cups = 64 fluid ounces = 4 pints

4 quarts = 128 fluid ounces = 1 gallon