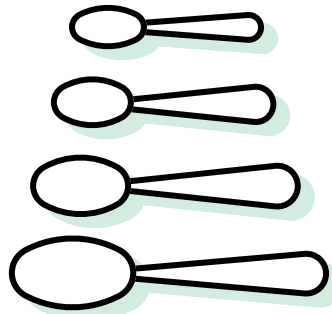


Common Measuring Tools

SPOONS

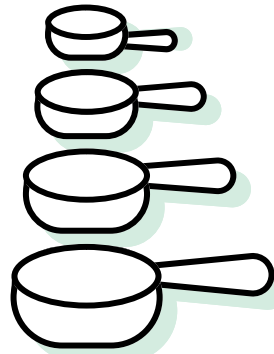
typical sizes:
1/4 tsp, 1/2 tsp, 1 tsp, 1 tbsp



- UK recipes include dessertspoons = 10 ml or 2 tsp
- measures small amounts of wet & dry ingredients
- found in both US based & metric recipes

DRY CUPS

typical sizes:
1/4 cup, 1/3 cup, 1/2 cup, 1 cup



- standard measuring tool used in US based recipes
- measures volume (how much space something takes up)
- best used for dry ingredients but can also measure liquids

LIQUID CUPS

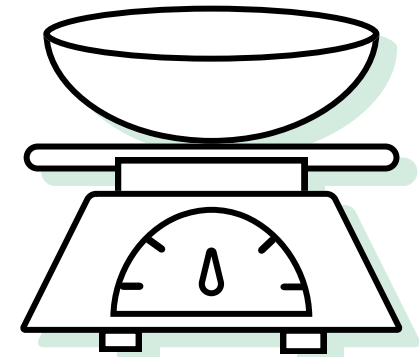
typical sizes:
1 cup, 2 cup, 4 cup, 8 cup



- measures the volume of a liquid
- best used for liquid ingredients but can also measure dry ingredients
- found in both US based & metric recipes

SCALES

max weight typically:
11 lbs or 5.5 kg



- can measure both dry (weight) and liquid (volume) ingredients
- will provide the most accurate measurement
- ideal for measuring awkwardly shaped ingredients