

## OUR FAVORITE FAMILY Recipes

Get organized in the kitchen!

# Make a Recipe Binder

## VOLUME

60 drops = 1 teaspoon  
1 dash = 1/16 teaspoon  
1 pinch = 1/8 teaspoon  
1 teaspoon = 1/3 tablespoon = 1/6 ounce  
2 teaspoons = 2/3 tablespoon = 1/3 ounce  
3 teaspoons = 1 tablespoon = 1/2 ounce  
4 tablespoons = 1/4 cup = 1 ounce  
5 1/3 tablespoons = 1/3 cup = 2 2/3 ounces  
8 tablespoons = 1/2 cup = 4 ounces = 1 gill  
16 tablespoons = 1 cup = 8 ounces  
2 cups = 1 pint = 1/2 quart = 16 ounces  
4 cups = 2 pints = 1 quart = 32 ounces  
16 cups = 8 pints = 4 quarts = 1 gallon

## INGREDIENTS

**Butter**  
1 stick = 4 ounces = 8 tablespoons = 1/2 cup  
4 sticks = 16 ounces = 32 tablespoons = 2 cups

**Chocolate**  
1 ounce = 1/4 cup grated  
6 ounces chips = 3 cup chips  
1 pound cocoa = 4 cups cocoa

**Eggs**  
1 large egg (approximate) = 1 1/2 tablespoons yolk + 2 tablespoons white  
10 (M) = 4 jumbo = 4 to 5 extra large = 5 large = 5 to 6 medium = 7 small

**Flour**  
1 cup = 4 cups all purpose or bread flour = 4 3/4 cups cake flour  
1 cup sifted cake flour = 2/3 cup sifted all purpose flour  
1 cup all purpose flour = 1/2 cup sifted all purpose flour + 1/2 cup baking powder = 1/2 cup salt

**Lemon**  
1 lemon = 1 to 3 tablespoons juice, 1 to 1 1/2 teaspoons grated zest  
4 to 6 lemons = 1 to 2 cups juice, 1/4 cup grated zest

**Onion**  
1 pound = 2 1/2 cups sliced or chopped

**Sugars**  
1 pound white = 2 cups white  
1 1/2 cups packed brown = 2 1/4 cups packed brown  
1 cup granulated sugar = 1 cup white sugar  
1 pound granulated sugar = 3 1/2 to 4 cups  
1 cup packed granulated sugar = 1 1/4 cups white sugar  
1 cup granulated sugar = 80 grams  
900 grams white sugar = 1/2 cup

**Salt**  
1 ounce = 3/4 ounce = 1 packet dry = 2 1/4 to 2 1/2 teaspoons dry