

# ... UK-US Conversion Chart ...

by Sweet2EatBaking.com

## Spoons, Cups & Liquid



Spoons & Cups	ml
1/4 tsp	1.25 ml
1/2 tsp	2.5 ml
1 tsp	5 ml
1 tbsp	15 ml
1/4 cup	60 ml
1/3 cup	80 ml
1/2 cup	125 ml
1 cup	250 ml

## Temperature



Gas Mark	°C	°F
1	140°C	275°F
2	150°C	300°F
3	170°C	325°F
4	180°C	350°F
5	190°C	375°F
6	200°C	400°F
7	220°C	425°F
8	230°C	450°F
9	240°C	475°F

## American Cups to Grams

Ingredients	Grams	Ingredients	Grams
1 cup butter	225g	1 cup raisins/sultanas	200g
1 stick butter	113g	1 cup currants	150g
1 cup flour	125g	1 cup ground almonds	110g
1 cup white sugar	225g	1 cup syrup	350g
1 cup brown sugar	200g	1 cup rice (uncooked)	200g
1 cup icing sugar	125g		

## Common Ingredients/Tool Names

Caster sugar	Superfine sugar	Self-raising flour	Self-rising flour
Icing sugar	Powdered sugar	Sultanas	Golden rasins
Plain flour	All-purpose	Cling film	Plastic wrap
Marzipan	Almond paste	Cupcake cases	Paper liners

© Sweet 2 Eat Baking - <http://www.sweet2eatbaking.com>