

MEASURING PROCEDURE

Weights are more accurate than measures and recipe ingredients should be weighed whenever possible. If scales for weighing are not available, follow the rules for measuring to ensure accurate measures.

- Flour, general purpose or bread. When specified, sift before measuring. Place flour lightly in measuring utensil. Level with straight edge of knife. **DO NOT** shake utensil; **DO NOT** pack flour.
- Sugar, granulated Fill measuring utensil. Level with straight edge of knife. If sugar is lumpy, sift before measuring.
- Sugar, brown. Pack lightly into measuring utensil. If sugar is lumpy, roll with a rolling pin to break up any lumps before measuring.
- Sugar, brown, packed. Press sugar firmly into measuring utensil.
- Milk, nonfat, dry. Stir lightly with a fork or spoon. Place lightly in measuring utensil. **DO NOT** shake utensil. Level with straight edge of knife.
- Baking powder, herbs and spices Stir lightly with fork or spoon. Dip dry measuring spoon into container, bringing it up heaping full. Level with straight edge of knife.
- Solid fats. Press fat firmly into measuring utensil. Level with straight edge of knife.

REVISION