Name: CLASS PERIOD:

**Measuring Quiz**

**\*\*Remember, if you write down gallon man and/or the measuring song NOW, it is not cheating!**

1. Write the abbreviations for the following terms:

\_\_\_\_\_ Tablespoon \_\_\_\_\_\_quart \_\_\_\_\_\_\_ teaspoon \_\_\_\_\_\_pint \_\_\_\_\_\_pound \_\_\_\_\_ounces

1. Write the equivalencies:

1 Tablespoon= \_\_\_\_\_\_teaspoons 1 cup= \_\_\_\_\_\_\_Tablespoons

1 gallon=\_\_\_\_\_\_quarts 1 quart= \_\_\_\_\_\_ cups

1 pound= \_\_\_\_\_\_ounces 1 cup= \_\_\_\_\_\_\_fluid ounces

1/8 cup= \_\_\_\_\_\_\_ Tablespoons 1 pint=\_\_\_\_\_\_\_\_cups

1 quart= \_\_\_\_\_\_\_pints 1 stick of butter= \_\_\_\_\_\_\_\_\_cup/\_\_\_\_\_\_\_\_Tablespoons

1. Which tool do we use to measure ingredients like milk, oil or water?
2. Dry measuring cup
3. Bowl
4. Cylinder
5. Liquid measuring cup
6. What is the proper way to measure flour?
7. Spoon it in, then level it off
8. Just scoop and level it off
9. Pack it in tightly, then level it off
10. Loosely scoop the flour
11. DOUBLE THE FOLLOWING RECIPE

*Original Doubled Recipe*

1 ½ c. flour \_\_\_\_\_\_\_c. flour

¼ c. brown sugar \_\_\_\_\_\_\_c. brown sugar

1/3 c. sugar \_\_\_\_\_\_\_c. sugar

1/8 tsp. vanilla \_\_\_\_\_\_\_tsp. vanilla

2 T. cocoa \_\_\_\_\_\_\_c. cocoa (the answer is NOT in cups)

¾ c. milk \_\_\_\_\_\_\_c. milk

1. Cut the following recipe in HALF:

*Original Halved Recipe*

4 c. cornmeal \_\_\_\_\_\_c. cornmeal

1 T. baking powder \_\_\_\_\_\_tsp. baking powder (answer should be in TEASPOONS!)

1 ½ tsp. salt \_\_\_\_\_\_tsp. salt

½ c. flour \_\_\_\_\_\_c. flour

1 c. buttermilk \_\_\_\_\_\_c. buttermilk

6 T. butter \_\_\_\_\_\_T. butter