

dry volumes

Ounces	Tablespoons	Cups	Grams
½	1	1/16	15
1	2	1/8	28
2	4	1/4	57
3	6	1/3	85
4	8	1/2	115
8	16	1	227
12	24	1-1/2	340
16	32	2	445

liquid volumes

Ounces	tsp	Tbsp	Cups	pt	qt
1/2	3	1	1/16	-	-
1	6	2	1/8	-	-
2	12	4	1/4	-	-
2-2/3	16	5	1/3	-	-
4	24	8	1/2	-	-
5-1/3	32	11	2/3	-	-
6	36	12	3/4	-	-
8	48	16	1	1/2	1/4
12	96	32	2	1	1/2
16	192	64	3	2	1

baking pan times

Ingredients	bake time @350°F
Two 8 1/2 -inch round pans	35 to 40 minutes
Two 9 1/2 -inch round pans	30 to 35 minutes
10-inch tube pan	35 minutes to an hour
10-inch bundt pans	35 minutes to an hour
9-inch springform pan	35 minutes to an hour
9 x 5-inch loaf pan	35 to 55 minutes
13 x 9-inch pan	25 to 30 minutes
8-inch square pan	30 to 35 minutes
13 x 9-inch pan	25 to 30 inute
15 x 10-inch jelly roll pan	25 to 30 minutes
24 cupcakes	18 to 23 minutes

oven temperatures

°F	°C	gas mark
500	260	10
475	240	9
450	230	8
425	220	7
400	200	6
375	190	5
350	180	4
325	170	3
300	150	2
275	140	1
250	120	1/2
225	110	1/4

baking in grams

ingredients	volume	grams
all-purpose flour	1 cup	130
bread flour	1 cup	136
cake flour	1 cup	120
granulated sugar	1 cup	198
brown sugar	1 cup	213
powdered sugar	1 cup	160
heavy cream	1 cup	235
butter	1 cup	113
milk	1 cup	227
buttermilk	1 cup	227
4 large eggs	1 cup	228

internal temperatures for baked goods

baked good	°F	°C
enriched bread	180 to 190	82 to 88
lean bread	190 to 210	88 to 99
quick bread	200 to 205	93 to 96
cake, cupcakes	200 to 209	93 to 98
molten cakes	160	71
pound cake	210	99
custard	170 to 175	77 to 79
cheesecake	150	66
chocolate chip cookies	180	82
bread pudding, quiche, meringue pies	160	66
brownies (fudgy to cakey)	165 to 210	74 to 99