

Name _____

Baking with Precision: How to Measure Ingredients Accurately

Short Answer

1. Why is measuring ingredients accurately important in baking? Provide at least two reasons.
2. Describe the correct method for measuring flour using dry measuring cups.
3. How should you measure oil in a liquid measuring cup accurately?
4. When using a kitchen scale, what does it mean to "tare" the scale, and why is it necessary?
5. Explain the significance of the meniscus when measuring liquids in a liquid measuring cup.

