

Name \_\_\_\_\_

## Baking with Precision: How to Measure Ingredients Accurately

### Short Answer Key

1. Accurate measurements are important in baking because they ensure consistent results and the desired texture of baked goods. Too much or too little of an ingredient can lead to undesirable outcomes.
2. To measure flour accurately using dry measuring cups, fluff up the flour in the container, spoon it into the cup, and level it off with a knife.
3. To measure oil in a liquid measuring cup accurately, pour it into the cup and check the measurement at eye level.
4. Taring the scale means resetting it to zero with the container on it. This is necessary to measure the ingredient's weight without including the weight of the container.
5. The meniscus is the curved surface of the liquid in a measuring cup. When measuring liquids, you should align the bottom of the meniscus with the measurement mark at eye level for accuracy.

