Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ period\_\_\_\_\_

Recipe ABBREVIATIONS & EQUIVALENTS

The chart below is a list of common abbreviations in a recipe.

 In the given space write out the word for each abbreviation.

|  |  |
| --- | --- |
| ABBREVIATION | WORD |
| t. or tsp. |  |
| T. or tbsp. |  |
| c.  |  |
| Pt. |  |
| Hr. |  |
| Min. |  |
| Qt. |  |
| Lb. or # |  |
| Oz. |  |
| Image result for degree symbolGal. |  |
| Deg. or |  |
| Pkg. |  |
| Sq. |  |
| Doz. |  |

Common recipe measurement equivalents:

 Liquid measurements Dry measurements

|  |  |  |  |
| --- | --- | --- | --- |
| 1 cup = | 8  | 1 cup = |  Tablespoon |
| 2 cups = | 1 | ½ cup = | Tablespoon |
| 2 pints = | 1 | 1/4 cup =  | Tablespoon |
| 1 quart =  | 4 | 1/8 cup = | Tablespoon |
| 4 quarats =  | 1 | 16 ounces = |  Pound |

OTHER MEASUREMENTS

|  |  |
| --- | --- |
| 3 teaspoons = | 1 |
| 4 sticks of butter = | 1 |
| 2 sticks of butter = | 1 |
| 1 stick of butter = | 1/2 |