Know the Difference between Liquid & Dry Measures, and Use the Appropriate One for Each Task

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- Use a liquid measure for liquids, such as water, milk or oil.
- Fill the cup to the appropriate line, place it on a level surface, and read it with your eye at the level of the liquid.
- Note, water surface curves downward, so use the bottom of the curve for accurate measurement, not the edge that is against the measuring cup.

- Use a dry measure for powders, such as sugar, salt, and baking powder.
- Spoon or scoop the powder lightly into the cup. Run a knife or spatula across the top to level the surface.
- Scrape off excess.

- Use measuring spoons for dry ingredients.
- Fill and level with the straight edge of a spatula or knife.

- Measure a liquid in a measuring spoon by filling it full.