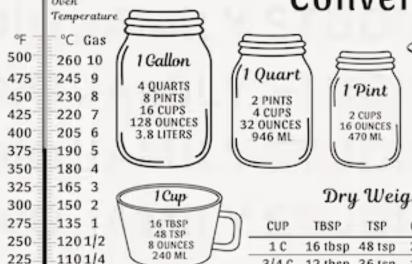
Kitchen Measurement Conversions Oven



A dash = 1/8 tsp A pinch = 1/16 tsp A smidgen = 1/32 tsp

1/2 Cup 8 TBSP 24 TSP 4 OUNCES 120 ML

Egg Timer



Soft - 5 min medium - 7 min hard - 9 min

Butter



1 stick = 1/2 cup





Herbs



1 tbsp fresh = 1 tsp dry

Dry Weights

1 Tablespoon

3 teaspoons

1/2 ounces

15 ml

1 Teaspoon

5 mL

CUP	TBSP	TSP	GRAM	OUNCE
1 C	16 tbsp	48 tsp	227 g	8 oz
3/4 C	12 tbsp	36 tsp	171 g	6 oz
2/3 C	10 tbsp	32 tsp	152 g	5 oz
1/2 C	8 tbsp	24 tsp	115 g	4 oz
1/3 C	6 tbsp	16 tsp	85 g	3 oz
1/4 C	4 tbsp	12 tsp	57 g	2 oz
1/8 C	2 tbsp	6 tsp	28 g	1 oz
1/16 C	1 tbsp	3 tsp	15 g	1/2 oz

Liquid Volumes

CUP	OUNCE	TBSP	TSP	ML
1/8 C	1 oz	2 tbsp	6 tsp	30 mL
1/4 C	2 oz	4 tbsp	12 tsp	60 mL
1/3 C	3 oz	5 tbsp	16 tsp	80 mL
1/2 C	4 oz	8 tbsp	24 tsp	120 mL
2/3 C	5 oz	11 tbsp	32 tsp	160 mL
3/4 C	6 oz	12 tbsp	36 tsp	177 mL
1 C	8 oz	16 tbsp	48 tsp	240 mL
2 C	16 oz	32 tbsp	96 tsp	470 mL