

How to Double a Recipe

This free tip sheet was produced by the Cheapskates Club –
www.cheapskatesclu.net

Recipe says:

¼ teaspoon
½ teaspoon
¾ teaspoon
1 teaspoon
1 tablespoon
¼ cup
1/3 cup
½ cup
2/3 cup
¾ cup
1 cup
1-1/4 cups
1-1/3 cups
1-1/2 cups
1-2/3 cups
1-3/4 cups
2 cups

Double is:

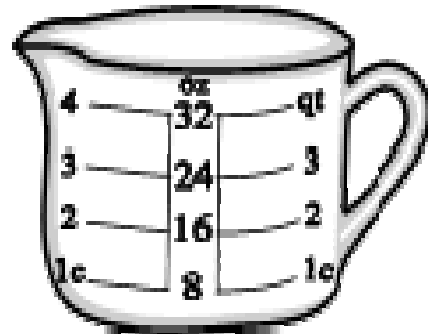
1/2teaspoon
1 teaspoon
1-1/2 teaspoons
2 teaspoons
2 tablespoons
½ cup
2/3 cup
1 cup
1-1/3 cups
1-1/2 cups
2 cups
2-1/2 cups
2-2/3 cup
3 cups
3-1/3 cups
3-1/2 cups
4 cups

To measure butter:

Often American recipes call for sticks, tablespoons or cups of butter. A stick of butter is the equivalent of 8 tablespoons, half a cup or 125g. In Australia butter comes in 250g and 500g blocks.

If your recipe calls for:

1 tablespoon butter use 15g
1 stick butter use 8 tablespoons or 1/2 cup or 125g
2 sticks butter use 1 cup or 250g



*The Cheapskates Club
Showing you how to save money,
time and energy and still have fun!*
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