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Measure UP! Worksheet - Home Baking B. Teaspoon F. Liquid Measuring Cup J. 1/3 Cup C. 1/2 Teaspoon G. Hand K. 1/4 Cup D. 1/4 Teaspoon H. 1 Cup L. 1/8 Cup Directions: For Each Ingredient Listed, Write In The Blank The Combination Of Letters You Would Use For The BEST Way To Meas May 6th, 2024 216690HBA Lesson Prnt 3 - Home Baking 1 1/2 Teaspoons (6g) Baking Powder 1 Teaspoon (4.5g) Baking Soda 1/8 To 1/4 Teaspoon (3g) Salt 1 Cup (220g) Firmly-packed Brown Sugar OR 2/3 Cup (224g) Dark Agave Nectar* 1/2 Cup Grated Carrot OR Apple OR Cooked Sweet Potato OR Pumpkin 1 Large Egg OR 1 Tablespoon (6.5g) Wax Meal + 3 Tablespoons Water (mix; Let Stand 5 Minutes) Jun 3th, 2024 FLORENCE AND ERIC TAKE THE CAKE Home Cake Baking. THUNDER CAKE By Patricia Polacco (Philomel) BENNY BAKES A CAKE By Eve Rice (Greenwillow) MR. PUTTER AND TABBY BAKE THE CAKE By Cynthia Rylant, Illus. By Arthur Howard (Harcourt Brace) HATTIE BAKED A WEDDING CAKE By Toby Speed, Illus. By Cathi Hepworth (Putnam) BUNNY CAKES By Rosemary Wells (Dial) May 3th, 2024.

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