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Slow Cooker Conversions

HIGH

LOW

3 hours	7 hours
4 hours	8 hours
5 hours	9 hours
6 hours	10 hours
7 hours	11 hours
8 hours	12 hours

How to 1/2 a recipe

RECIPE CALLS FOR:

USE:

1/4 C.	2 TBSP
1/3 C.	2 TBSP + 2 TSP
1/2 C.	1/4 C.
2/3 C.	1/3 C.
3/4 C.	6 TBSP
1 TBSP	1 1/2 TSP
1 TSP	1/2 TSP
1/2 TSP	1/4 TSP

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Time Table for Baking

CAKES:

Angel Food Cake	375° F	30- 35 mins
Cupcakes	375° F	15-15 mins
Layer Cake	375° F	20-30 mins
Loaf Cake	350° to 375° F	about 1 hour
Oblong Cake	350° to 375° F	35-50 mins

COOKIES:

Most cookies	375° to 425° F	5-15 mins
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PASTRY:

Pie or tart shells	450° F	10-12 mins
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PIES:

Berry and fruit	425° F	40 mins-1 hour
Custard	400°F to 425° F	30 mins-1 hour
Meringues	350° F	15 mins

QUICK BREADS:

Biscuits	425°F to 450° F	10-15 mins
Corn Bread	400°F to 425° F	30-40 mins
Fruit or nut bread	350° F	about 1 hour
Muffins	400°F to 425° F	20-25 mins

Equivalents

2 Tbsp. butter	1 ounce
2 c. butter	1 lb.
4 c. flour	1 lb.
2 1/3 c. sugar	1 lb.
2 2/3 brown sugar	1 lb.
3 1/2 c. powdered sugar	1 lb.
8-10 egg whites	1 cup
5 c. grated cheese	1 lb.

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Measurements

3 teaspoons	1 Tablespoon
16 Tbsp.	1 cup
10 2/3 Tbsp.	2/3 cup
8 Tbsp.	1/2 cup
6 Tbsp.	3/8 cup
5 1/3 Tbsp.	1/3 cup
2 Tbsp.	1 liquid ounce
2 cups	1 pint
4 cups	1 quart
4 quarts	1 gallon

Food Prep Terms

BEATING:	Short up and down movement intended to distribute ingredients evenly
BLANCHING:	Pouring boiling water over a product for 1-5 mins to precook slightly, loosen skin, set color or remove strong flavor
BLENDING:	Combining ingredients thoroughly
CARMELIZING:	Melting sugar over low heat- the darker the syrup, the stronger the flavor
CHOPPING:	Cutting into small pieces
CREAMING:	Making batters and doughs, consists of softening fat with spoon
CUTTING:	Incorporating fat into dry ingredients by finely dividing it with a knife or pastry blender
DICING:	Cutting in 1/4" to 1/2" cubes or larger if it refers to meat
FOLDING:	A gentle cutting down up and over motion used to blend 2 ingredients or mixtures
MARINATING:	Allowing a food to stand in a liquid for a time
MINCING:	Cutting into fine pieces
SCALDING:	Heating a liquid to a temperature just below boiling
SCORING:	Cutting part way thru a piece of meat
SIMMERING:	Cooking in water just below boiling point
STIRRING:	Used to combine ingredients and to insure even heating and smoothing of cooking mixes

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Oven Temperatures

°F	°C	GAS	
250°	120°	1/2	VERY SLOW
275°	140°	1	
300°	150°	2	SLOW
325°	170°	3	
350°	180°	4	MODERATE
375°	190°	5	MODERATE HOT
400°	200°	6	
425°	220°	7	
450°	230 °	8	HOT
475°	240°	9	VERY HOT