

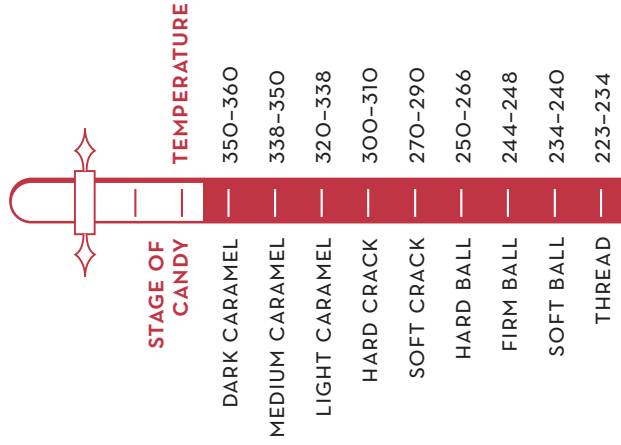
TEMPLATE

BAKING PAN SUBSTITUTIONS

10" x 3 1/2" BUNDT	=	10" x 2" ROUND
TWO 8" x 2" ROUNDS	=	9" x 9" x 2" SQUARE
STANDARD 12-CUP MUFFIN TIN	=	9" x 2" ROUND
8 1/2" x 4 1/2" x 2 1/2" LOAF	=	TWO 8" x 1 1/2" ROUNDS
9" x 1 1/2" ROUND	=	10" x 15" x 1" JELLY ROLL
8" x 8" x 1 1/2" SQUARE	=	8" x 8" x 2" SQUARE

NOTE: BAKING TIMES WILL VARY DEPENDING ON PAN SIZE. DEEPER PANS, FOR EXAMPLE, REQUIRE LONGER BAKING TIMES.

CANDY-MAKING TEMPERATURES



MEASURING EQUIVALENTS

1 TABLESPOON	=	3 TEASPOONS
1/8 CUP	=	2 TABLESPOONS
1/4 CUP	=	4 TABLESPOONS
1/3 CUP	=	5 TABLESPOONS + 1 TEASPOON
1/2 CUP	=	8 TABLESPOONS
2/3 CUP	=	10 TABLESPOONS + 2 TEASPOONS
3/4 CUP	=	12 TABLESPOONS
1 CUP	=	48 TEASPOONS
1 CUP	=	16 TABLESPOONS
8 FLUID OUNCES	=	1 CUP
1 PINT	=	2 CUPS
1 QUART	=	2 PINTS
4 CUPS	=	1 QUART
1 GALLON	=	4 QUARTS
16 OUNCES	=	1 POUND