

KITCHEN CONVERSIONS for Baketiveters!

Temperatures

450°F	=	230°C
425°F	=	220°C
400°F	=	200°C
375 °F	=	190°C
350°F	=	180°C
325°F	=	160°C

Liquid Ingredients

1 gallon	=	4 quarts	=	8 pints	=	16 cups	=	128 fl oz
½ gallon	=	2 quarts	=	4 pints	=	8 cups	=	64 fl oz
¼ gallon	=	1 quart	=	2 pints	=	4 cups	=	32 fl oz
⅛ gallon	=	½ quart	=	1 pint	=	2 cups	=	16 fl oz
⅙ gallon	=	¼ quart	=	½ pint	=	1 cup	=	8 fl oz

Dry Ingredients

1 cup	=	16 Tbsp	=	48 tsp	=	250 ml
¾ cup	=	12 Tbsp	=	36 tsp	=	175 ml
⅔ cup	=	10⅔ Tbsp	=	32 tsp	=	150 ml
½ cup	=	8 Tbsp	=	24 tsp	=	125 ml
⅓ cup	=	5⅔ Tbsp	=	16 tsp	=	75 ml
¼ cup	=	4 Tbsp	=	12 tsp	=	50 ml
⅛ cup	=	2 Tbsp	=	6 tsp	=	30 ml
⅙ cup	=	1 Tbsp	=	3 tsp	=	15 ml

