

Kitchen conversions

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1 GALLON

4 QUARTS
8 PINTS
16 CUPS
3.8 LITERS



1 QUART

2 PINTS
4 CUPS
0.95 LITERS



1 PINT

2 CUPS
480 ML

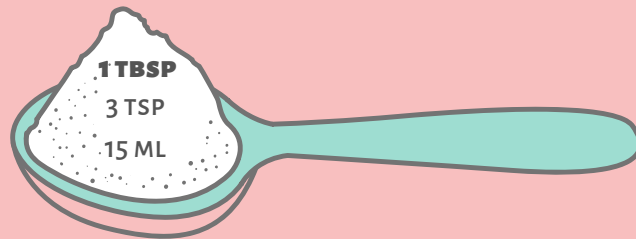
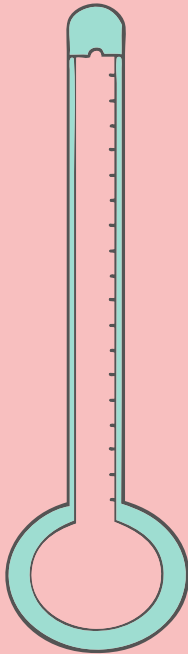
1/4 CUP	4 TBSP
1/3 CUP	5 TBSP + 1 TSP
1/2 CUP	8 TBSP
1/2 CUP	12 TSBP
1 CUP	16 TSBP



Oven temperature

FARENHEIT CELSIUS

275 F	140 °C
300 F	150 °C
325 F	165 °C
350 F	180 °C
375 F	190 °C
400 F	200 °C
425 F	220 °C
450 F	230 °C
475 F	240 °C



1 TBSP
3 TSP
15 ML



CASTER SUGAR	225G
BROWN SUGAR	170G
BUTTER	225G
FLOUR	140G
SYRUP/HONEY	340G



1/4 CUP	34G
1/3 CUP	45 G
1/2 CUP	68G
1 CUP	136G

Flour conversion