



COOKING CONVERSIONS

Cutting a Recipe in Half

TIPS FOR CUTTING A RECIPE IN HALF

Spices & Seasonings: Use half of what the recipe calls for, and be sure to season to taste.

Eggs: If you need an odd number of eggs, beat together a whole egg (usually 3 TBS), then measure out half of the egg to add to your recipe.



Cook Times: Cutting a recipe in half doesn't mean the cook time will be cut in half. For example, cookie recipes cut in half take the same time to bake.

Liquids: Use a measuring cup that has both ounces and mL on it.



Scale It: Use a scale if the recipe provides precise measurements as it's much easier to halve.

Consider Freezing: Before having a recipe, consider if it would freeze well. Casseroles and soups, for example, are great to have on hand for the future!

MEASUREMENTS FOR HALVING A RECIPE

RECIPE CALLS FOR	CUT IN 1/2	CUT IN 1/3
1/2 tsp	1/4 tsp	1/8 tsp
1 tsp	1/2 tsp	1/4 tsp
1 TBS	1 1/2 tsp	1 tsp
1/4 Cup	2 TBS	1 TBS + 1 tsp
1/3 Cup	2 TBS + 2 tsp	1 TBS + 1 1/4 tsp
1/2 Cup	1/4 Cup	2 TBS + 2 tsp
2/3 Cup	1/3 Cup	3 TBS + 1 1/2 tsp
3/4 Cup	6 TBS	1/4 Cup
1 Cup	1/2 Cup	5 TBS + 1 tsp



no spoon
NECESSARY