



How to Measure Sugar

It is important to properly measure sugar to get the best results from the recipe. The recipe may call for granulated sugar, powdered sugar or brown sugar. Each is measured differently.

Powdered sugar is called confectioners' sugar in some recipes. Sometimes it needs to be sifted to remove lumps before measuring. Lightly spoon powdered sugar into a measuring cup and level off for correct measurement.

Granulated sugar is measured by lightly spooning it into a measuring cup and leveling off with a straight edge or spatula.

Brown sugar is measured differently. Pack brown sugar into the measuring cup with the back of a spoon, then level off. It will hold its shape when turned over into the bowl.

Sugar gives recipes sweetness and is responsible for the browning effect in baked goods. Correct measurement is important!

For recipes: Contact your county extension office in Kansas or visit the website at www.kidsacookin.ksu.edu

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