

BAKING CONVERSION CHART



For Basic Ingredients

Flour

1/4 cup= 32g
1/3 cup= 43g
1/2 cup= 64g
2/3 cup= 85g
3/4 cup= 96g
1.0 cup= 128g

Cocoa

1/4 cup= 30g
1/3 cup= 45g
1/2 cup= 60g
2/3 cup= 75g
3/4 cup= 90g
1.0 cup= 120g

Granulated Sugar

1/4 cup= 50g
1/3 cup= 67g
1/2 cup= 100g
2/3 cup= 134g
3/4 cup= 150g
1.0 cup= 201g

Brown Sugar

1/4 cup= 45g
1/3 cup= 60g
1/2 cup= 90g
2/3 cup= 120g
3/4 cup= 130g
1.0 cup= 180g

Icing Sugar

1/4 cup= 30g
1/3 cup= 45g
1/2 cup= 60g
2/3 cup= 75g
3/4 cup= 90g
1.0 cup= 120g

Butter

1/4 cup= 57g
1/3 cup= 76g
1/2 cup= 113g
2/3 cup= 142g
3/4 cup= 171g
1.0 cup= 227g

Liquids

1/4 cup= 60mL
1/3 cup= 90mL
1/2 cup= 120mL

2/3 cup= 150mL
3/4 cup= 180mL
1.0 cup= 240mL

HAPPY BAKING!

<https://ohthatsgood.com>

OVEN TEMPERATURE CONVERSION CHART



F°	C°	GAS MARK
225	110	1/4
250	120	1/2
275	140	1
300	150	2
325	165	3
350	180	4
375	190	5
400	200	6
425	220	7
450	230	8
475	245	9
500	260	10