

INGREDIENT RATIOS

FOR DOUGHS & BATTERS

FOOD TYPE	FLOUR	FAT	SUGAR	LIQUID	EGG
Biscuit dough	3	1	-	2	-
Bread dough	5	-	-	3	-
Cookie dough	3	2	1	-	-
Crepe batter	0.5	-	-	1	1
Muffin batter	2	1	-	2	1
Pancake batter	2	0.5	-	2	1
Pie dough	3	2	-	1	-
Pound cake batter	1	1	1	-	1
Quick bread dough	2	1	-	2	1
Sponge cake batter	1	1	-	-	1

BASIC INGREDIENT

CONVERSION CHART

FLOUR



CUPS	1/4	1/3	1/2	2/3	3/4	1
GRAMS	32g	43g	64g	85g	96g	128g

BUTTER (g)/LIQUIDS (mL)



CUPS	1/4	1/3	1/2	2/3	3/4	1
GRAMS	57g	76g	113g	142g	171g	227g
mL	60	90	120	150	180	240

BROWN SUGAR



CUPS	1/4	1/3	1/2	2/3	3/4	1
GRAMS	45g	60g	90g	120g	130g	180g

GRANULATED SUGAR



CUPS	1/4	1/3	1/2	2/3	3/4	1
GRAMS	50g	67g	100g	134g	150g	200g