**Kitchen Tips**

**Learning to Measure**

In my personal experience, totally accurate measuring is not really necessary – not even for baking.

The best tool for measuring small dry quantities (Tablespoons, teaspoons, etc) is your hands. Take the measuring spoon and put it in the palm of your hand. Feel how much material the spoon takes up and then put that same amount of dry ingredient in your hand – it will be close enough – but be careful with things like salt!

To measure small amount of liquids, like vanilla, use ladle style measuring spoons and put the liquid in a small jar canning jar with a lid. Then you can dip the ladle spoon into the liquid and pull it out straight to measure the ingredients and put the cap on the jar to keep it in your kitchen. Put a Braille or Large Print label on it!!!

Measuring larger quantities of dry ingredients is easy with a dry measuring cup and a knife to scrape off the top just like most of us were taught. Make sure you are using the flat edge of the knife – usually the back edge – to scrape.

Measuring larger quantities of liquids is easiest with an Oxo brand measuring cup with the interior ledge. Mark the interior ledge with puffy paint at the points that you might want to use it. See photo! Then you can feel the inside of the cup where the puffy mark is and can stop pouring your liquid in when you feel it hit the mark!

More tips coming later!