

CUPS NAAR GRAM (EN °F NAAR °C)

Vloeibare ingrediënten

1 cup	240 ml
3/4 cup	180ml
2/3 cup	160ml
1/2 cup	120 ml
1/3 cup	80 ml
1/4 cup	60 ml
1 tablespoon	15 ml
1 teaspoon	5 ml

Vaste ingrediënten

	1 cup	3/4 cup	2/3 cup	1/2 cup	1/3 cup	1/4 cup	2 tablesp.
Basterdsuiker	180g	135g	120g	90g	60g	45g	23g
Bloem	120g	90g	80g	60g	40g	30g	15g
Bloem - gezeefd	110g	80g	70g	55g	35g	27g	13g
Boter	240g	180g	160g	120g	80g	60g	30g
Cacao	100 g	75 g	66 g	50 g	33 g	25 g	6 g
Chocoladedruppels	160 g	120 g	106 g	80 g	53 g	40 g	10 g
Couscous	180g	135g	120g	90g	60g	45g	22g
Haverhout	90g	65g	60g	45g	30g	22g	11g
Honing	340g	255g	227g	170g	113g	85g	43g
Kristalsuiker	200g	10g	130g	100g	65g	50g	25g
Maïzena	120 g	90 g	80 g	60g	40 g	30 g	15 g
Macaroni	140g	100g	90g	70g	45g	35g	17g
Noten - gehakt	150g	110g	100g	75g	50g	40g	20g
Panko	150 g	110 g	100 g	75 g	50 g	40 g	20 g
Poedersuiker	100g	75g	70g	50g	35g	25g	13g
Rijst	190g	140g	125g	95g	65g	48g	24g
Roomboter	226 g	170g	150g	113g	75g	56g	28g
Zout	300g	230g	200g	150g	100g	75g	40g

	1	1/2	1/3	1/4
stick of butter	113g	57g	38g	28g
	300	350	400	425
°F → °C	150	180	200	220
				475
				240

SMAKELIJK :-)