



# Measurements

## OVEN TEMPERATURES

250 deg. F	-	120 deg. C
275 deg. F	-	140 deg. C
300 deg. F	-	150 deg. C
325 deg. F	-	160 deg. C
350 deg. F	-	180 deg. C
375 deg. F	-	190 deg. C
400 deg. F	-	200 deg. C
425 deg. F	-	220 deg. C
450 deg. F	-	230 deg. C

## REPLACE SUGAR FOR HONEY

*A Conversion guide*

1/4 CUP SUGAR	-	3 TBLSP HONEY
1/3 CUP SUGAR	-	3 TBLSP HONEY
1/2 CUP SUGAR	-	1/3 CUP HONEY
1 CUP SUGAR		3/4 CUP HONEY
2 CUPS SUGAR		1 1/2 CUPS HONEY

## HELPFUL HINTS

- 1 packet of yeast** - 2 ½ teaspoons of yeast.
- 1 lemon** - 2 tablespoons of lemon juice
- 1 cup Buttermilk** - 1 tablespoon vinegar or lemon juice plus milk to make 1 cup.

*Let sit for 10 minutes.*

