


Cooking and Baking Conversion Chart

Having a measurement baking conversion chart is crucial. It ensures that you're using the right amounts of ingredients, especially when you're working with different measurement systems (like cups, grams, or ounces)

baking conversion chart:

Ingredient	1 Cup (Volume)	Grams (Weight)
All-purpose flour	1 cup	120 grams
Granulated sugar	1 cup	200 grams
Butter	1 cup	227 grams
Brown sugar	1 cup	220 grams
Baking powder	1 teaspoon	4 grams


Here's a table for **baking conversion chart tablespoons to cups** to help you easily convert measurements:

Tablespoons	Cups
1 tablespoon	0.0625 cup
2 tablespoons	0.125 cup
3 tablespoons	0.1875 cup
4 tablespoons	0.25 cup
5 tablespoons	0.3125 cup
6 tablespoons	0.375 cup
7 tablespoons	0.4375 cup
8 tablespoons	0.5 cup
9 tablespoons	0.5625 cup
10 tablespoons	0.625 cup
12 tablespoons	0.75 cup
16 tablespoons 	1 cup

Here's a **baking conversion chart tablespoons to grams** for common ingredients:

Tablespoons	Grams (Approximate)
1 tablespoon	12.5 grams (Flour)
1 tablespoon	15 grams (Sugar)
1 tablespoon	14 grams (Butter)
1 tablespoon	18 grams (Honey)
1 tablespoon	9 grams (Cocoa Powder)
1 tablespoon	13 grams (Brown Sugar)
1 tablespoon	17 grams (Oil)
1 tablespoon	20 grams (Peanut Butter)

Here's a **baking conversion chart tablespoons to teaspoons**:

Tablespoons	Teaspoons
1 tablespoon	3 teaspoons
2 tablespoons	6 teaspoons
3 tablespoons	9 teaspoons
4 tablespoons	12 teaspoons
5 tablespoons	15 teaspoons
6 tablespoons	18 teaspoons
7 tablespoons	21 teaspoons
8 tablespoons	24 teaspoons
9 tablespoons	27 teaspoons
10 tablespoons 	30 teaspoons

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