

Measuring Accurately

Kitchen

Where volume measurement goes wrong, and when it matters.

Volume error is far larger than most people assume.

Volume problems

Scooped flour can be 20% heavier than spooned

Packing changes brown sugar substantially

Cup sizes differ by country

Sticky ingredients cling to the cup

Do this instead

Weigh dry ingredients

Tare the bowl between additions

Level spoons with a straight edge

Read liquid at eye level

When it matters

Baking: always

Bread hydration: always

Stews and soups: rarely

Seasoning: taste instead

One set of digital scales removes almost every volume-measurement problem, and costs less than a single cake tin.