

Reading a Recipe

Kitchen

Reading one before you cook, and the punctuation that changes an amount.

The habits that prevent most mid-cooking problems.

Before starting

Read all the way through

Check the total time, not just the cooking time

Check you have every ingredient

Check the tin and pan sizes

Preheat when told to

Comma placement

'1 cup flour, sifted' — measure, then sift

'1 cup sifted flour' — sift, then measure

These differ by up to 20%

Watch for

'Divided' — used in more than one step

'Reserved' — keep some back

'Room temperature' — plan ahead

'Chopped nuts, 1 cup' and '1 cup nuts, chopped' are different quantities.
The comma is doing real work.