

# Grade 5

## Passover Recipes



## Temple Sinai



**Sharon, Massachusetts**

# Breakfasts

## PASSOVER BLUEBERRY MUFFINS (Alexa & Riley Newbold)

### Ingredients:

- 1/3 cup butter
- 1 scant cup of sugar
- 3 eggs
- 1/2 teaspoon vanilla
- 1/2 cup matzo cake meal
- 1/4 cup potato starch
- 1/4 teaspoon salt
- 1 cup blueberries (frozen, drained)—don't defrost
- Cinnamon sugar



### Directions:

Cream sugar and butter.

Add three eggs one at a time, beating after each.

Add vanilla and mix.

Add matzo cake meal, potato starch, and salt.

Fold in blueberries.

Pour batter into muffin tins, using paper liners.

Sprinkle with cinnamon sugar on top before baking.

Bake at 350 degrees for 45 minutes.

May be frozen.

Makes 12 muffins.

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PLAGUES OF EGYPT

## Passover Banana Muffins (Mrs. Grossmann)

**Ready In:** 40 Minutes   **Serves:** 12

### Ingredients:

1/2 cup of oil

3/4 cup sugar

2 eggs

\*1 ½ cups mashed bananas

3/4 cup matzo meal

1/2 cup potato starch

1 teaspoon cream of tartar

1 teaspoon baking soda

1/2 teaspoon cinnamon

\* I also like to add Kosher-for-Passover chocolate chips!

*According to my sources, cream of tartar and baking soda can be used for Passover. Baking powder may not, unless it specifically says, 'kosher-for-Passover'.*



### Directions:

Preheat oven to 350 degrees.

Coat muffin pan with cooking spray, light coat of oil or line with paper liners.

Beat oil with sugar.

Add eggs, one at a time.

Add bananas and combine.

(If you're using chocolate chips as well, here is where you would add them. The amount added is a matter of personal taste).

In a separate bowl, combine matzo meal, potato starch, cream of tartar, baking soda and cinnamon. Blend well.

Combine dry mix with banana mixture. Do not over-mix.

Fill prepared muffin tins with batter.

Bake for 20-25 minutes until tops are brown and toothpick inserted in center comes out w/ moist crumbs.

## Skillet Matzo Brei with Cinnamon, Apples, and Raisins (Lila Salon)

- 5 matzos broken into 2 inch pieces
- 2 large eggs
- 1/2 teaspoon salt
- 1/2 cup granulated sugar
- 1 Granny Smith apple, peeled and diced
- 1/2 cup raisins
- 1/4 teaspoon ground cinnamon
- 1/2 cup plus 2 tablespoons vegetable oil



- 1) Place matzos in a bowl, and cover with water. Place a plate on surface to keep matzos submerged. Let stand for 5 minutes and drain. Return to bowl.
- 2). Whisk eggs and salt together in a small bowl. Add to matzo. Add sugar, apple, raisins, cinnamon, and 1/2 cup oil. Gently stir until combined.
- 3). Heat remaining 2 tablespoons oil in a large skillet over medium high heat. Spread matzo mixture evenly in the skillet, pressing firmly into pan. Cook, undisturbed, for 5 minutes. Carefully flip with a spatula, 1 piece at a time (the mixture will break into 3 or 4 pieces). Cook until golden brown, about 5 minutes. Serve hot or warm with desired toppings.

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# Appetizers & Side Dishes

## Joyce's Vegetable Kugel (Zach Tamkin)

- 6 tablespoons margarine
- 1 medium green pepper
- 2 onions
- 2 celery stalks
- 4-5 grated carrots
- 10 ounces frozen broccoli (softened)
- 3 eggs
- 1 1/2 teaspoons salt
- 1/8 teaspoon pepper
- matzah meal, garlic powder, paprika



Chop and sauté in margarine. Add broccoli, add remaining ingredients. Put in an 8x8 greased pan. Bake at 350 for 1 hour uncovered.

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## Charoset (Matthew Gay)

- ½ cup pitted dates, chopped
- ½ cup figs, chopped
- ½ cup dried apricots, chopped
- 1 tart apple, peeled, cored and chopped
- sweet wine (or grape juice) to taste



Mix all the ingredients together! Tastes best the day after it is made.

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## Mushroom/Onion Matzo Kugel (Emma Abramson)

### Ingredients

- 3 cups matzo farfel
- 2 onions, chopped
- 1 pound mushrooms, chopped
- 2 tablespoons vegetable oil
- salt and pepper to taste
- 1 pinch garlic powder
- 1 teaspoon dried dill weed



### Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease an 8x12 inch baking dish.
2. Place farfel in a colander and pour boiling water over it.
3. In a large skillet, sauté onions and mushrooms in vegetable oil. Stir in salt and pepper, garlic powder, and dill. Remove from heat and stir farfel into the skillet.
4. Bake at 350 degrees F (175 degrees C) for 1 hour.

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## Passover Carrot Pudding (Nolan Zibrak)

- 1 small onion, finely chopped
- 3 cups grated carrots (about one bunch)
- $\frac{3}{4}$  cup matzo meal
- 2 eggs
- 2 tsp. chopped parsley
- $\frac{1}{4}$  cup warm water
- 1 tsp. broth powder (packets chicken broth)
- 1 tbsp. oil



### Directions:

1. Pour 2 tbsp. oil into a casserole dish and heat in the oven on 350 degrees Fahrenheit.
2. Finely chop onion, grate carrot in food processor and combine.
3. Add the other ingredients to carrot and onion mixture. Mix well. Pour into heated casserole dish and bake until firm and brown, about 50 minutes.

## Passover Granola (Matthew Gay)

### Ingredients

2-1/2 cup(s) matzah farfel

1 cup(s) shredded coconut

3/4 cup(s) chopped nuts (I like to use walnuts and a few slivered almonds)

1/4 cup(s) honey

1/4 cup(s) margarine

1/4 cup(s) brown sugar

Optional Add-Ins: dried apricots (chopped), dried cherries, dried cranberries or raisins)

1. Preheat oven to 325 degrees.
2. On a jelly roll pan, toss together the matzah farfel, coconuts and nuts. Bake for 15 minutes, tossing two separate times. Keep an eye on it to make sure the coconut doesn't burn.
3. In a sauce pan, mix together the honey, margarine and brown sugar. Simmer this syrup over a low flame for 5 minutes. Stir it continuously so it doesn't burn.
4. Remove the farfel from the oven and pour the syrup mixture over the top of the farfel mixture. Toss it together with a spatula. This mixture is very sticky, so have patience and be prepared to get your fingers a little messy. Make sure to coat all of the farfel with the syrup.
5. Bake for 20 minutes more, tossing once. Watch the granola to make sure it doesn't burn. When you remove the granola from the oven it will still be sticky. Allow the granola to dry for a few minutes in the pan and then transfer it to an airtight container to finish drying. The granola will stick together, so break it into smaller pieces with your fingers.
6. Add in your favorite dried fruit, if desired.

Serves: makes 4 cup



**Syrian-Style Charoset: Apricot Spread with Pistachios, and Orange Blossom Water (Samantha Humphreys)**

Yield: Serves 8 / Makes 2 Cups

**For Charoset:**

2 cups whole Turkish dried apricots

½ cup orange juice

¾ cup hot water

2 tablespoons coconut sugar or unrefined whole cane sugar

3 tablespoons freshly squeezed lemon juice

2 to 3 tablespoons orange blossom water

¼ cup shelled, unsalted pistachios or whole blanched almonds, coarsely chopped



**For Serving:**

2 tablespoons unsalted pistachios, or whole blanched almonds, finely ground

Combine apricots, orange juice, water, and sugar in a small saucepan and bring to a boil over medium-high heat. Reduce the heat to medium-low and simmer, covered, until apricots are very soft and mushy, 30 to 40 minutes. (Make sure to stir every 5 to 10 minutes to prevent burning.)

Pour hot apricot mixture into a food processor and add the lemon juice and orange blossom water. Pulse 1 to 2 minutes until a smooth paste. Scoop out into a medium sized bowl and mix in the chopped nuts by hand. Cool to room temperature.

Serve charoset at room temperature in a small, decorative bowl garnished with finely ground pistachios or almonds.

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**Garlic baked green beans (Rachel Koretzki)**

1lb fresh green beans/washed and trimmed

1 TBSP olive oil

1TSP minced garlic

Salt and pepper



Preheat oven to 325. Spread green beans on baking pan and toss with olive oil and garlic until most are coated. Sprinkle with salt and pepper. Bake for 10 minutes and serve.



## Passover Dairy Kugel Recipe (Sadie Rubin)

### Ingredients:

- 3 cups broken matzo
- 3 cups boiling water to pour over matzo
- 1 stick of butter
- 1 tsp salt
- 4 heaping TB of cottage cheese
- 4 heaping TB of sour cream
- 6 eggs
- 8 oz whipped cream cheese
- ¾ cup of sugar
- 1 cup of scalded milk and blend with a mixer till smooth.



### Directions:

Put matzo in a bowl and pour boiling water over it and let stand for 15 minutes. Then add the rest of the ingredients in the order listed above. Once combined, pour into buttered dish and bake for 30 minutes at 400 degrees. Then remove from oven and sprinkle cinnamon/sugar on top and bake again at 350 degrees for 10 -20 minutes or until set.

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## Cauliflower Kugel (Mrs. Gay)

### Ingredients:

- 1 large onion
- 1 head of cauliflower
- 4 large eggs, beaten
- 2 tablespoons vegetable oil
- ¼ teaspoon salt
- ¼ teaspoon pepper
- Paprika (optional)



### Directions:

1. Chop onion into quarters then cut cauliflower into large pieces and wash in colander.
2. In a steamer, cook cauliflower and onion together until tender then drain mixture mash together. Add eggs, salt and pepper to cauliflower mixture.
3. Pour oil into bottom of 9 x 13 inch pan and heat oil
7. Then pour hot oil into mixture and combine.
8. Sprinkle with paprika and bake for 35 – 45 minutes or until firm and lightly browned on top. Serve hot or at room temperature.

# Main Meals

## Matzaball chicken (Hailey Sand)

### Ingredients:

1 box matzaball and soup mix  
Chicken breasts cut in chunks  
Butter



### Directions:

Coat baking dish with butter  
Place matzaball soup and mix in big plastic bag and shake  
Place chicken chunks in bag and shake  
Put covered chicken in baking dish  
Cook uncovered 425 F for 30-35 minutes

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## Matzo Pizza (Jeff Leybovich)

### Ingredients:

Matzo  
Tomato Sauce  
Mozzarella and/or Parmesan cheese



### Directions:

Spread tomato sauce onto matzo.  
Top with mozzarella and/or Parmesan.  
Bake at 400 degrees directly on oven rack until cheese melts, 6 to 7 minutes. Top with basil and enjoy!

## Brisket (Cole Wheeler)

### Ingredients:

5-7 pound brisket  
Campbell's Golden Mushroom Soup  
Campbell's French Onion Soup  
Tinfoil pan  
Canned whole potatoes (optional)



### Direction:

Preheat stove to 325 degrees

Put brisket in pan.

Pour equal amounts of each soup on top of brisket until completely covered.

Cover pan with foil.

Cook for 5-6 hours. Take out. Cool and then slice against the grain. Put back into pan making sure that it is completely covered by soup. Refrigerate until next day.

The next day, with it covered, place back in oven for another 5 hours. At 5 hour mark, put drained potatoes into pan. Cover with foil again.

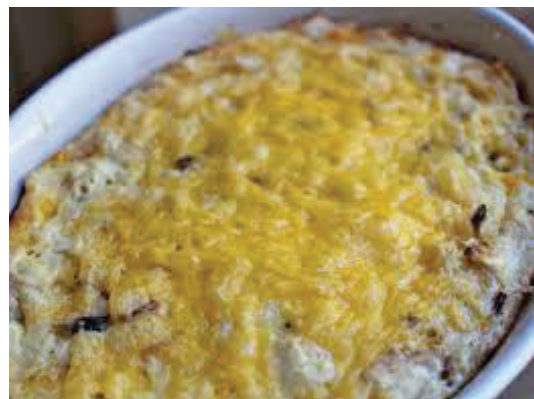
Cook for additional hour. Take out and enjoy! Don't worry about overcooking, as long as gravy is covering it, the brisket will continue to get softer.

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## Passover Macaroni and Cheese (Mrs. Gay)

### Ingredients:

- 3 cups matzah farfel
- 1/2 lb. (8 oz.) cheddar cheese
- 6 Tbsp. melted butter
- 3 eggs, beaten
- 1/4 tsp. salt
- 1/4 tsp. pepper
- 2 cups milk
- 1 1/2 cup sour cream



1. Mix all ingredients together.
2. Put in 2 qt. casserole.
3. Cover and bake at 350 degrees Fahrenheit for 30 minutes.
4. Uncover and bake 15 minutes longer or until brown.

# Desserts

## MANDEL BREAD (Zach Tamkin)

- 1 cup sugar
- 3 eggs
- 1 cup oil
- 3/4 cup potato starch
- 1 1/2 cup cake meal
- 2 tablespoons lemon juice
- 3/4 chopped nuts and/or chocolate chips
- 1/2 teaspoon cinnamon



Combine all ingredients in order given and mix well. Shape into 2 rolls on a lightly greased baking sheet. Bake at 350 for 30 minutes. Slice and return to oven to dry. NOTE: rub hands with cake meal before shaping dough into rolls.

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## Chocolate Chip Cookies (Matthew Gay)

- 12 ounce extra moist coffee cake mix (Manischewitz) with crumb topping
- 1 large egg
- 2 tablespoons of oil
- 1 tablespoon of water
- 1 cup chocolate chips



Mix coffee cake (no crumbs), egg, oil and water by hand. Fold in chocolate chips and crumb topping. Drop by teaspoons on a greased cookie sheet or parchment paper. Bake at 375 degrees for about 12 – 15 minutes.

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## CHOCOLATE COVERED MATZAH (Zach Tamkin)

Makes 4 sheets

6 tablespoons unsalted butter or margarine

1/2 cup dark brown sugar

4 sheets regular unsalted matzah

8 tablespoons semisweet chocolate chips



- 1) Set the oven at 400 degrees. Line 2 baking sheets with foil.
- 2) In a small saucepan, melt the butter or margarine. Add the sugar and stir well.
- 3) Place two matzahs on each baking sheet. Divide the butter and sugar mixture among the sheets of matzah - about 2 tablespoons for each one. With a rubber spatula, spread the mixture over the entire surface of matzah.
- 4) Bake the matzahs for 6 to 7 minutes or until the topping is bubbly and brown.
- 5) Remove the sheets from the oven and immediately sprinkle each with the 2 tablespoons of chips. Let them sit for 30 seconds, then use a metal palette knife to spread the chocolate evenly.
- 6) Transfer the matzahs to wire racks. Remove the foil from the baking sheets and set the racks on the sheets. Refrigerate for 30 minutes so the chocolate solidifies.

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## PASSOVER ALMOND TORTE (Zach Tamkin)

### CAKE:

- 1 2/3 cup sliced almonds or ground almonds
- 1/4 cup matzah meal
- 1 cup sugar
- 4 eggs, separated
- 2 teaspoons lemon rind, grated
- Pinch salt

### SAUCE:

- 4 cups strawberries
- 6 tablespoons sugar
- 2 teaspoons lemon juice
- + few strawberries for garnish, sliced



Grind almonds, matzah meal, 1/4 cup sugar until fine (if using ground almonds, can just mix together). In a large bowl, beat yolks with 1/2 cup sugar until fluffy. Beat in lemon rind - set aside. Beat egg whites with pinch salt until soft peaks. Add 1/4 cup sugar, beating until stiff and shiny. In 3 batches, fold egg whites and almond mixtures into egg yolks. Put in spring form pan. Bake 350 for 35 minutes. Cool. Food process sauce ingredients. Put in gravy bowl for pouring over cake slices. Garnish with strawberry slices.

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## Apple Cake (Mrs. Zeman)

### Ingredients:

4-5 apples, preferable Granny Smith  
5 tbsp. Cake meal  
2 tsp. cinnamon  
4 eggs  
2 cups sugar  
1 cup oil  
¼ cup water, lemon juice, orange juice or a combination  
2 cups cake meal  
1 cup potato starch  
3 tsp. Passover baking powder  
¼ to ½ tsp. salt  
Grease and potato starch the pan



### Directions:

Peel, core and dice the apples into 1 inch cubes. Set aside in a medium sized bowl. Combine the 5 tablespoons of cake meal with the cinnamon; sprinkle the mixture over the apples. Toss the apples to coat them. Set aside.

In a large mixing bowl, beat the eggs and sugar until light, add the oil and continue beating for an additional 10 minutes. Add water, juice or combination liquid mix.

In a separate bowl, sift the cake meal with the potato starch, baking powder and salt. Add the sifted dry ingredients to the beaten egg mixture. Beat at low speed until blended. Fold in the diced apples. Grease and dust with potato starch a 9 inch tube pan or bundt pan. Pour the batter into the pan and bake in a preheated 350 degree F oven for 1 hour and 15 minutes or until a cake tester inserted comes out clean. Set the pan on a wire rack to cool for 10 minutes. Remove the cake from the pan and continue to cool completely. Serves 10.

## Flourless Chocolate Cake with Espresso Glaze (Lila Salon)



### For the cake:

- 3 tablespoons unsalted butter or nondairy margarine, plus more for pan
- 6 ounces bittersweet chocolate, chopped
- 6 large eggs, separated, at room temperature
- 1 cup granulated sugar
- 3 tablespoons instant espresso powder (this is hard to find in stores, can easily find online at amazon; have used instant coffee as a substitute)
- 1/4 teaspoon coarse salt
- 1 tablespoon vanilla extract

### For the glaze:

- 3 ounces bittersweet chocolate, chopped
- 1 1/2 tablespoons unsalted butter or nondairy margarine
- 2 teaspoons vanilla extract
- 1/3 cup heavy cream or plain soy milk
- 1/3 cup granulated sugar
- 1 tablespoon instant espresso powder
- 1/4 teaspoon coarse salt

- 1.) Make the cake: Preheat oven to 350 degrees. Butter bottom of a 9 inch spring form pan, and line with parchment cut to fit. Melt butter and chocolate in a heatproof bowl set over a pan of simmering water.
- 2.) With a mixer fitted with the whisk attachment, beat egg yolks with 1/2 cup sugar until thick and pale, about 3 minutes. Add espresso and salt, and beat for 1 minute. Add vanilla and chocolate mixture and beat for 1 minute.
- 3.) in a clean bowl, and with a whisk attachment, beat egg whites until foamy. Slowly add remaining 1/2 cup sugar, beating until stiff peaks form. Fold whites into chocolate mixture in 3 additions. Pour batter into prepared pan.
- 4.) Bake until set, 40-45 minutes. Let cool completely in a pan on a rack. Remove pan sides. Carefully lift cake with a spatula, and remove parchment.
- 5.) Make the glaze: Place chocolate, butter, and vanilla into a bowl. Bring remaining ingredients to a boil, stirring, and pour over chocolate mixture. Whisk until smooth. Serve glaze warm with cake.



## Fudgy Brownies (Mrs. Zeman)

### Ingredients:

3 ½ ounces bittersweet chocolate

¼ cup margarine or oil

2 eggs

1/8 tsp. salt

2/3 cup sugar

½ cup cake meal

½ cup chopped nuts

grease for pan



### Directions:

Melt the chocolate and margarine in the top of a double boiler over hot water. Cool.

In a medium sized mixing bowl, beat the eggs and salt until thick and lemon colored. Gradually add the water. Beat in the cooled chocolate mixture. Gradually add the cake meal; beat until well blended. Stir in the nuts.

Spread the batter in a well-greased 8 inch square pan. Bake in a 350 degree F oven for 35 minutes, cut while hot. Cool in the pan. Yields sixteen 2 inch squares.



## PASSOVER BROWNIES (Alexa & Riley Newbold)

### Ingredients:

- 1/2 cup butter or margarine
- 2 oz. unsweetened chocolate
- 2 eggs
- 1 cup sugar
- 1/4 cup potato starch
- 1/4 cup matzo cake meal
- 1 teaspoon vanilla
- 6 oz. semi-sweet chocolate chips



### Directions:

- Melt first two ingredients and let cool.
- Beat eggs and add to chocolate mixture.
- Mix in rest of ingredients.
- Put in greased 8x8 square pan.
- Bake at 325 degrees for 20-25 minutes.
- (Double recipe for 13x9 pan.)

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## Passover Chocolate Chip Cookies (Cora Bernstein)

- 1 cup margarine
- 1 ¼ cup brown sugar
- ¾ cup sugar
- 1 tsp. baking soda
- ½ tsp. salt
- 2 eggs
- 1 1/3 cup cake meal
- ½ potato starch
- 1 bag or 2 cups of chocolate chips (or 1 cup chocolate chips and 1 cup nuts)



- Soften margarine until like cream.
- Add sugars, then egg, then the rest.
- Make into small balls.
- 350 degrees Fahrenheit for 8-10 minutes

## Delicious Matzo Candy (Emma Goldstein)

Ready in: 55 minutes

48 servings

6 - matzo crackers

1 1/2 cups butter

1 1/2 cups brown sugar

12 oz. semisweet choc chips

1 cup chopped walnuts



1. Preheat oven to 350 degrees F. Line 2 baking sheets with aluminum foil. Place matzo crackers in a single layer on the lined baking sheets, breaking to fit, if necessary.
2. Bring butter and brown sugar to a boil in a heavy-bottomed saucepan over medium heat. Continue to cook, stirring constantly, until thick and smooth, about 3 minutes. Pour the hot sugar mixture over the matzo, and spread evenly with a heat-proof spatula.
3. Place the caramel topped matzo in preheated oven for 10 min. on top. Return pans to oven to melt chocolate, about 1 min. Smooth melted chocolate to completely cover the caramel. Remove from the oven and evenly sprinkle the chocolate chips Sprinkle with chopped walnuts. Chill in refrigerator for 20 min, or until set. Break into small pieces to serve.

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## Passover Marshmallow Brownies (Mrs. Nelson)

### Ingredients:

½ cup (1 stick) butter or margarine

12 ounce semi-sweet or bittersweet chocolate chips

2 eggs

¾ cup sugar

1 tsp Vanilla extract

1 tsp instant coffee granules, dissolved in 1 tsp warm water

½ cup matzah cake meal

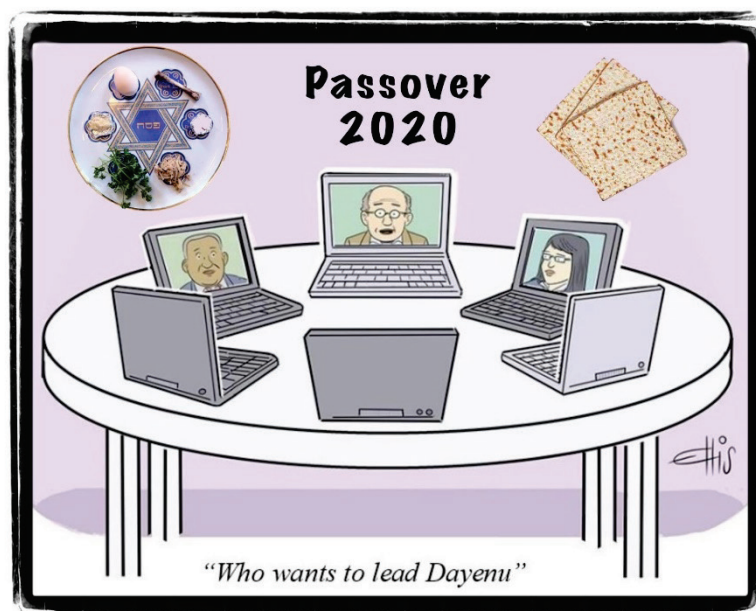
1 Tbsp. potato starch ¼ tsp fine sea salt

1 cup mini marshmallows ½ cup chopped walnuts or pecans (optional, but recommended)



### Directions:

1. Grease a 6 x 8 -inch baking pan
2. Preheat the oven to 350 degrees
3. Combine chocolate chips and butter or margarine in a microwave safe bowl and microwave on high until the butter and chocolate are melted and smooth when stirred. 60-90 seconds total-set aside to cool slightly.
4. Whisk the eggs, sugar, vanilla, and coffee in a medium bowl and set aside.
5. In another bowl whisk together the cake meal, potato starch, and salt.
6. Whisk the egg mixture into the dry mixture until incorporated, then fold in the melted chocolate mixture until incorporated. Fold in the marshmallows and nuts until just combined.
7. Pour the batter into the prepared pan and bake until the top is slightly cracked and shiny but the center is still slightly soft, 35 to 40 minutes. Cool.



## Chocolate Chip Cookies for Passover (Mason Silverman)

- 1/2 cup Crisco
- 3/4 cup sugar
- 1 egg
- 2 tsp orange juice
- 1/2 tsp vanilla
- 3/4 cup Cake Meal
- 1 tsp packed potato starch
- 1/2 tsp salt
- 2/3 cup chocolate chips



Preheat oven to 350.

Pile 2 baking sheets together and line the top with parchment paper

- beat Crisco and sugar until creamy. Add egg and mix well.
- add all other ingredients (except chocolate chips) and blend well
- add chips
- Drop by Tablespoon onto doubles cookie sheets

Cook 14-17 min

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## Matzo Cake (Jeff Leybovich)

### Ingredients

#### For the Chocolate Cream

- 1 cup butter or margarine (2 sticks) melted
- 1 cup sugar
- 2 eggs
- 6 oz. semi-sweet chocolate
- 1 teaspoon rum extract optional
- 1 teaspoon milk or soy milk
- 1 teaspoon prepared coffee
- 1 box of Matzo
- 2 cups Kosher wine or grape juice placed in a shallow dish



### Instructions

#### To make the chocolate cream:

1. Using a standing mixer, combine the butter, sugar, and eggs. Mix until creamy.
2. In a small saucepan melt the chocolate with the milk, coffee and rum extract.
3. Combine chocolate with the butter mixture until combined.

#### To Assemble the Cake:

1. Use a cookie sheet fitted with a baking rack to catch the drippings.
2. Dip a matzo in the wine and place on the cookie sheet. Spread a little of the chocolate cream.
3. Continue with remaining matzos.
4. Top with the rest of the chocolate cream covering the sides.
5. Place in the fridge overnight.

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Cups	Tablespoons	Ounces	Grams
Butter	1/4 cup	4 Tbsp	2 oz 57g
	1/3 cup	5 Tbsp + 1 tsp	2.67 oz 76g
	1 cup	16 Tbsp	8 oz 227g
Flour/Sifted	1/4 cup	4 Tbsp	1.06oz/0.95oz 30g/27g
	1/3 cup	5 Tbsp + 1 tsp	1.41oz/1.23oz 40g/35g
	1/2 cup	8 Tbsp	2.12oz/1.94oz 60g/55g
	1 cup	16 Tbsp	4.24oz/3.88oz 120g/110g
Granulated Sugar	1/4 cup	4 Tbsp	1.76oz 50g
	1/3 cup	5 Tbsp + 1 tsp	2.29oz 65g
	1/2 cup	8 Tbsp	3.5oz 100g
	1 cup	16 Tbsp	7oz 200g
Brown Sugar/ Firmly Packed	1/4 cup	4 Tbsp	1.59oz 45g
	1/3 cup	5 Tbsp + 1 tsp	2.12oz 60g
	1/2 cup	8 Tbsp	3.2oz 90g
	1 cup	16 Tbsp	6.4oz 180g
Water	1/4 cup	4 Tbsp	2 oz 57g
	1/3 cup	5 Tbsp + 1 tsp	2.67 oz 76g
	1/2 cup	8 Tbsp	4 oz 114g
	1 cup	16 Tbsp	8 oz 227g

