2 Tbsp To Tsp

Tablespoon

A tablespoon (tbsp., Tbsp., Tb., or T.) is a large spoon. In many English-speaking regions, the term now refers to a large spoon used for serving; however - A tablespoon (tbsp., Tbsp., Tb., or T.) is a large spoon. In many English-speaking regions, the term now refers to a large spoon used for serving; however, in some regions, it is the largest type of spoon used for eating.

By extension, the term is also used as a cooking measure of volume. In this capacity, it is most commonly abbreviated tbsp. or Tbsp. and occasionally referred to as a tablespoonful to distinguish it from the utensil. The unit of measurement varies by region: a United States liquid tablespoon is approximately 14.8 mL (exactly 1?2 US fluid ounce; about 0.52 imperial fluid ounce), a British tablespoon is approximately 14.2 mL (exactly 1?2 imperial fluid ounce; about 0.48 US fluid ounce), an international metric tablespoon is exactly 15 mL (about 0.53 imperial fluid ounce or 0.51 US fluid ounce), and an Australian metric tablespoon is 20 mL (about 0.7 imperial fluid ounce or 0.68 US fluid ounce). The capacity of the utensil (as opposed to the measurement) is defined by neither law nor custom but only by preferences, and may or may not significantly approximate the measurement.

Lane cake

3+1/4 cups (~720 mL) sifted flour, 2 tsp (10 mL) baking powder, 1 tbsp (15 mL) vanilla and called for the layers to be baked in pie tins lined with ungreased - Lane cake, also known as prize cake or Alabama Lane cake, is a bourbon-laced baked cake traditional in the American South. It was invented or popularized by Emma Rylander Lane (1856–1904), a native and long-time resident of Americus, Georgia, who developed the recipe while living in Clayton, Alabama, in the 1890s. She published the original recipe in Some Good Things to Eat (1898). Her original recipe included 8 egg whites, 1 cup (~240 mL) butter, 1 cup (~240 mL) sweet milk, 2 cups (~480 mL) sifted sugar, 3+1/4 cups (~720 mL) sifted flour, 2 tsp (10 mL) baking powder, 1 tbsp (15 mL) vanilla and called for the layers to be baked in pie tins lined with ungreased brown paper rather than in cake pans. The filling called for 8 egg yolks, 1 cup (~240 mL) of sugar, 1/2 cup (~120 mL) butter, 1 cup (~240 mL) seeded raisins, 1 wine-glass of whiskey or brandy, and 1 tsp (5 mL) vanilla.

The Lane cake is sometimes confused with the Lady Baltimore cake, which also is a liquor-laden fruit-filled cake. While the Lane cake originated in Alabama, the Lady Baltimore came from Charleston. Sisters Florrie and Nina Ottolengui, managers of the Women's Exchange Tea tearoom are credited with developing it.

Many variations of the Lane cake now exist, with three or more layers of white sponge cake, separated by a filling that typically includes pecans, raisins and coconut soaked in a generous amount of bourbon, wine or brandy. It may be frosted on the top, on the sides, or both.

Lane cake is often found in the South at receptions, holiday dinners, or wedding showers.

Teaspoon

(tsp.) is a small spoon that can be used to stir a cup of tea or coffee, or as a tool for measuring volume. The size of teaspoons ranges from about 2.5 - A teaspoon (tsp.) is a small spoon that can be used to stir a cup of tea or coffee, or as a tool for measuring volume. The size of teaspoons ranges from about 2.5 to 7.3 mL (0.088 to 0.257 imp fl oz; 0.085 to 0.247 US fl oz). For dosing of medicine and, in places where metric units

are used, for cooking purposes, a teaspoonful is defined as 5 mL (0.18 imp fl oz; 0.17 US fl oz), and standard measuring spoons are used.

Cooking weights and measures

US.) Some recipes may specify butter amounts called a pat (1–1.5 tsp) or a knob (2 tbsp). Cookbooks in Canada use the same system, although pints and gallons - In recipes, quantities of ingredients may be specified by mass (commonly called weight), by volume, or by count.

For most of history, most cookbooks did not specify quantities precisely, instead talking of "a nice leg of spring lamb", a "cupful" of lentils, a piece of butter "the size of a small apricot", and "sufficient" salt. Informal measurements such as a "pinch", a "drop", or a "hint" (soupçon) continue to be used from time to time. In the US, Fannie Farmer introduced the more exact specification of quantities by volume in her 1896 Boston Cooking-School Cook Book.

Today, most of the world prefers metric measurement by weight, though the preference for volume measurements continues among home cooks in the United States and the rest of North America. Different ingredients are measured in different ways:

Liquid ingredients are generally measured by volume worldwide.

Dry bulk ingredients, such as sugar and flour, are measured by weight in most of the world ("250 g flour"), and by volume in North America ("1?2 cup flour"). Small quantities of salt and spices are generally measured by volume worldwide, as few households have sufficiently precise balances to measure by weight.

In most countries, meat is described by weight or count: "a 2 kilogram chicken"; "four lamb chops".

Eggs are usually specified by count. Vegetables are usually specified by weight or occasionally by count, despite the inherent imprecision of counts given the variability in the size of vegetables.

Khoresht mast

Neck Meat: 250 grams Sugar: 1/2 cup (~120 mL) Rose Water: 1 tsp (5 mL) Slivered Almonds: 1 tbsp (15 mL) Walnut Kernels: 1 tbsp (15 mL) Thick or Full-Fat Yogurt: - Khoresht mast or Khoresh mas (Persian: ???? ????, transliterally yogurt chow) is an Iranian side dish. It is served in a cold dish. Historically it is from Isfahan, Iran. It was a royal court main course but now it is served as a pre course or dessert.

Sherry cobbler

This original recipe is made with just three ingredients: 2 wine glasses sherry 1 tbsp sugar 2 or 3 slices of orange The popularity of Sherry Cobbler inspired - A sherry cobbler is a classic American cocktail made with sherry, sugar and citrus. Its origins are not known in detail, but is believed to have originated sometime in the early 19th century. The earliest known mention is from an 1838 diary of a Canadian traveler to the United States, Katherine Jane Ellice, but it did not gain international name recognition until Charles Dickens included the drink in The Life and Adventures of Martin Chuzzlewit.

To make the drink, orange and lemon are muddled with simple syrup, sherry is added, and the mixture is shaken with ice in a cocktail shaker and strained into a highball glass filled with crushed ice. Garnishes include mint leaves, raspberry, and orange and lemon slices. It can also be garnished with pineapple wedges

or any seasonal berries. Some recipes add pineapple juice.

Dessert spoon

equivalence of 2 metric teaspoons. As a unit of Apothecary measure, the dessert-spoon was an unofficial but widely used unit of fluid measure equal to two fluid - A dessert spoon is a spoon designed specifically for eating dessert. Similar in size to a soup spoon (intermediate between a teaspoon and a tablespoon) but with an oval rather than round bowl, it typically has a capacity around twice that of a teaspoon.

By extension, the term "dessert spoon" is used as a cooking measure of volume, usually of 10 millilitres (mL), 1?3 US fl oz, or 1?4 imp fl oz.

Egbo (food)

tsp (1 mL) of vanilla extract (optional) Milk (optional, for creaminess) 2 tbsp (30 mL) of butter or margarine (optional) Source: Mill Pressure cooker Nigerian - Egbo is a Yoruba dish popular especially among the people from Ibadan. The food is made from dry corn which is cooked until soft. Also known as corn porridge, egbo is similar to oatmeal. When eaten with sauce, beans and vegetables it is known as ororo robo.

United States customary units

150.42 cubic inches, 35,239.1 cm3), as opposed to British 1824 definition of 1 imperial gallon (4.5 L; 1.2 US gal) = 10 lb (4.5 kg) of water and the bushel - United States customary units form a system of measurement units commonly used in the United States and most U.S. territories since being standardized and adopted in 1832. The United States customary system developed from English units that were in use in the British Empire before the U.S. became an independent country. The United Kingdom's system of measures evolved by 1824 to create the imperial system (with imperial units), which was officially adopted in 1826, changing the definitions of some of its units. Consequently, while many U.S. units are essentially similar to their imperial counterparts, there are noticeable differences between the systems.

The majority of U.S. customary units were redefined in terms of the meter and kilogram with the Mendenhall Order of 1893 and, in practice, for many years before. These definitions were refined by the international yard and pound agreement of 1959.

The United States uses customary units in commercial activities, as well as for personal and social use. In science, medicine, many sectors of industry, and some government and military areas, metric units are used. The International System of Units (SI), the modern form of the metric system, is preferred for many uses by the U.S. National Institute of Standards and Technology (NIST). For newer types of measurement where there is no traditional customary unit, international units are used, sometimes mixed with customary units: for example, electrical resistivity of wire expressed in ohms (SI) per thousand feet.

Apothecaries' system

/ 1 gill / 120 mL) Wineglassful — ƒ? ij (2 fl oz / 60 mL) Tablespoonful — ƒ? ss (1?2 fl oz / 3 tsp / 1 Tbsp; 15 mL as once codified in the ninth edition - The apothecaries' system, or apothecaries' weights and measures, is a historical system of mass and volume units that were used by physicians and apothecaries for medical prescriptions and also sometimes by scientists. The English version of the system is closely related to the English troy system of weights, the pound and grain being exactly the same in both. It divides a pound into 12 ounces, an ounce into 8 drachms, and a drachm into 3 scruples of 20 grains each. This exact form of the system was used in the United Kingdom; in some of its former colonies, it survived well into the 20th

century. The apothecaries' system of measures is a similar system of volume units based on the fluid ounce. For a long time, medical recipes were written in Latin, often using special symbols to denote weights and measures.

The use of different measure and weight systems depending on the purpose was an almost universal phenomenon in Europe between the decline of the Roman Empire and metrication. This was connected with international commerce, especially with the need to use the standards of the target market and to compensate for a common weighing practice that caused a difference between actual and nominal weight. In the 19th century, most European countries or cities still had at least a "commercial" or "civil" system (such as the English avoirdupois system) for general trading, and a second system (such as the troy system) for precious metals such as gold and silver. The system for precious metals was usually divided in a different way from the commercial system, often using special units such as the carat. More significantly, it was often based on different weight standards.

The apothecaries' system often used the same ounces as the precious metals system, although even then the number of ounces in a pound could be different. The apothecaries' pound was divided into its own special units, which were inherited (via influential treatises of Greek physicians such as Dioscorides and Galen, 1st and 2nd century) from the general-purpose weight system of the Romans. Where the apothecaries' weights and the normal commercial weights were different, it was not always clear which of the two systems was used in trade between merchants and apothecaries, or by which system apothecaries weighed medicine when they actually sold it. In old merchants' handbooks, the former system is sometimes referred to as the pharmaceutical system and distinguished from the apothecaries' system.