## South African Recipes

# Conversion table for cup measurements and oven tempuratures 

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Using standard cup measurements
$1 / 4 \mathrm{Tsp}=1 \mathrm{ml}$

1 Cup = 250 ml
Standard tea cup $=200 \mathrm{ml}$
$3 / 4$ Cup $=185 \mathrm{ml}$
2/3 Cup = 165 ml
$1 / 2$ Cup $=125 \mathrm{ml}$
$1 / 3$ Cup $=80 \mathrm{ml}$
$1 / 4$ Cup $=60 \mathrm{ml}$
3 Tbsp $=45 \mathrm{ml}$
$2 \mathrm{Tbsp}=30 \mathrm{ml}$
$1 \mathrm{Tbsp}=15 \mathrm{ml}$
$1 \mathrm{Tsp}=5 \mathrm{ml}$
$1 / 2 \mathrm{Tsp}=3 \mathrm{ml}$

| $250 \mathrm{ml}=1$ Cup | ${ }^{\circ} \mathrm{C}$ | ${ }^{\circ} \mathrm{F}$ | Gas |
| :---: | :---: | :---: | :---: |
| $200 \mathrm{ml}=1 \mathrm{Tea}$ cup $=3 / 4 \mathrm{Cup}+1 \mathrm{Tbsp}$ | 100 | 200 |  |
| $100 \mathrm{ml}=7 \mathrm{Tbsp}=1 / 3 \mathrm{Cup}+\mathrm{Tbsp}$ | 120 | 250 | 1/2 |
| $75 \mathrm{ml}=5 \mathrm{Tbsp}=1 / 4 \mathrm{Cup}+1 \mathrm{Tbsp}$ | 140 | 275 | 1 |
| $50 \mathrm{ml}=3-31 / 2 \mathrm{Tbsp}$ | 160 | 325 | 2 |
| $25 \mathrm{ml}=5 \mathrm{Tsp}$ | 180 | 350 | 3 |
| $15 \mathrm{ml}=1 \mathrm{Tbsp}$ | 190 | 375 | 4 |
| $5 \mathrm{ml}=1 \mathrm{Tsp}$ | 200 | 400 | 5 |
| $2-3 \mathrm{ml}=1 / 2 \mathrm{Tsp}$ | 220 | 425 | 6 |
|  | 240 | 475 | 7-8 |
|  | 260 | 500 | 8 |

