Hadley

Measuring Dry Ingredients Sample

A cup of flour, a quarter-cup of sugar, a teaspoon of cinnamon – it sounds like something delicious is happening in the kitchen. But before you can turn that recipe into something tasty, you’ll need to measure those dry ingredients – and you probably want to get those measurements just right.

Here are some tips and tricks to help you get the right amount of flour, sugar, spices, and other dry ingredients – no matter your level of vision.

Most measuring cups and measuring spoons have their sizes printed or engraved on the handle – but the numbers are usually small, and they can be hard to see.

There are several products available that have solved that problem. If buying new equipment is a good option for you, look into measuring cups and spoons that have braille, tactile, or large-print numbers.

You can also find measuring cups and spoons in dark colors, which work well for measuring light ingredients like flour, sugar, and salt.

**Ed:** Now that you've had a chance to learn a bit with us, we'd like to learn more about you, your name, email address, how you heard about Hadley and your relationship to vision loss. Learning more will give us a better understanding of how to personalize Hadley just for you. And don't worry, everything you share with us online will be kept safe and secure. Of course if you prefer to talk through these questions, we're just a phone call away at 800-323-4238.

Taking these few steps saves your preferences so you can continue right where you left off and track your progress every time you log on. Plus, it connects you to the Hadley community and helps sustain our funding to keep Hadley free of charge. And last but not least, it gives you direct access to experts, like me. Now, where were we?