

Useful information to help you bake and enjoy Betty Crocker American mixes / Latham Foods Limited (subsidiary of General Mills, Inc.).

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USEFUL INFORMATION
to help you
BAKE AND ENJOY

Betty Crocker
AMERICAN MIXES

These renowned BETTY CROCKER mixes have been imported from the U.S.A. for your enjoyment. The packet directions were designed for the use of the American housewife, and some points require explanation. The following information has been prepared to enable you to turn these mixes into the delightful cakes and puddings which are being enjoyed by families throughout the World.

LIQUID MEASUREMENTS.

CUPS.

Most of the liquid measurements given in the packet directions are expressed in American cups. An American cup is a standard size and is half an American pint, the American pint being approximately 16 fluid ounces against the British pint of 20 fluid ounces.

The table below gives American cup measurements in fluid ounces and in British tablespoons.

AMERICAN CUPS	FLUID OUNCES (APPROX.)	BRITISH TABLESPOONS (APPROX.)***
$\frac{1}{4}$	2	$3\frac{1}{4}$
$\frac{1}{3}$	$2\frac{3}{4}$	$4\frac{1}{2}$
$\frac{1}{2}$	4	$6\frac{1}{2}$
$\frac{2}{3}$	$5\frac{1}{2}$	9
$\frac{3}{4}$	$6\frac{1}{4}$	10
1	8	13
$1\frac{1}{4}$	$10\frac{1}{2}$	16
$1\frac{1}{3}$	11	$17\frac{1}{2}$
$1\frac{1}{2}$	$12\frac{1}{2}$	20
$1\frac{2}{3}$	14	22
$1\frac{3}{4}$	$14\frac{1}{2}$	23
2	16	26
$2\frac{1}{2}$	21	33
3	25	39

*** filled exactly level with rim.

TABLESPOONS.

Occasionally "tablespoons" are given as the liquid measure. These are American tablespoons which are smaller than the British ones. However, a really full (brimming) British dessertspoon is about equal to an American tablespoon.

OVEN TEMPERATURES.

Oven temperatures are all given in degrees Fahrenheit which is the same as the British system for electric ovens. The temperatures of gas ovens in Britain, however, are specified by a number which indicates the thermostat setting, and the relationship between temperatures and gas oven settings are given in the table below.

Oven Description	Approx. Temperature and electric oven setting.		Standard Gas Thermostat Number.	
Very slow	250°F.,	275°F.	½,	½.
Slow	300°F.,	325°F.	1,	2.
Moderate	350°F.,	375°F.	3, 4,	5.
Moderately hot	400°F.,	425°F.	6,	7
Hot to very hot	450°F.,	475°F.	8,	9.

BAKING TIN SIZES.

Baking tins are referred to in the directions as "pans."

Some of the American tin sizes, whilst standard and easily available in the U.S.A. are not readily obtained in Britain, as for instance, a round 9" sandwich tin, the most popular sizes here being 7" and 8". In Britain, 8" sandwich tins are seldom more than 1" deep and are too shallow to bake the 19 or 20 oz. packets of some BETTY CROCKER MIXES. Three such tins, however, in place of two American ones can be used satisfactorily. As another instance, "tube pans" mentioned in connection with Chiffon Cake and Angel

Food are not in general use in Britain. On the other hand where "difficult" tins are specified, alternative rectangular tin sizes are given and in many cases only rectangular tins are recommended. Although rectangular tins of exactly the correct size may not always be available it is usually possible to obtain sizes which are near enough to the specified ones or to use, say, two smaller tins where a large one may be difficult to obtain.

Alternative baking arrangements using sandwich tins are listed below.

One packet of Betty Crocker Layer Cake Mix
makes :

Four 7" layer cakes,
Two 7" layer cakes and 14 cup cakes,
Three 8" layer cakes,
Two 8" layer cakes and 9 cup cakes.

We do hope you will enjoy these exciting and delicious mixes. Please write to us if we may be of any service to you.



LATHAM FOODS LIMITED,

(SUBSIDIARY OF GENERAL MILLS, INC. U.S.A.)

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ALSO AT BROMBOROUGH, CHESHIRE