

29 Triple a Recipe



Start

Multiplication Column Tables are useful for working with measurement units. Using the table of liquid volume, copy and complete each table below.

Units of Liquid Volume	
1 tablespoon (tbsp)	3 teaspoons (tsp)
16 tablespoons	1 cup
1 pint	2 cups
1 quart	2 pints
1 gallon	4 quarts

1.

Pint (pt)	Cup (c)
$\frac{1}{2}$	
1	2
$1\frac{1}{2}$	
2	4
$2\frac{1}{2}$	5
3	

2.

Cup (c)	Tablespoon (tbsp)
$\frac{1}{2}$	
1	16
$1\frac{1}{2}$	
2	32
$2\frac{1}{2}$	40
3	

3.

Tablespoon (tbsp)	Teaspoons (tsp)
$\frac{1}{2}$	
1	3
$1\frac{1}{2}$	
2	6
$2\frac{1}{2}$	$7\frac{1}{2}$
3	

4. Use your completed tables to help you determine how much of each ingredient you need to make three times this muffin recipe.

Breakfast Muffins (makes 2 dozen)



Ingredients:

- $\frac{1}{2}$ c sugar
- $1\frac{1}{2}$ c flour
- $\frac{1}{2}$ tsp salt
- $2\frac{1}{2}$ tsp baking powder
- 2 eggs
- $\frac{1}{2}$ c milk
- $3\frac{1}{2}$ tbsp melted butter

5. **On Your Own** Look at home or in a store to find the smallest purchase size of each ingredient you can buy to make the tripled muffin recipe. What do you notice?