

2 Cup In Ml

Cup (unit)

236.6 ml). Because actual drinking cups may differ greatly from the size of this unit, standard measuring cups may be used, with a metric cup commonly

The cup is a cooking measure of volume, commonly associated with cooking and serving sizes. In the US customary system, it is equal to one-half US pint (8.0 US fl oz; 8.3 imp fl oz; 236.6 ml). Because actual drinking cups may differ greatly from the size of this unit, standard measuring cups may be used, with a metric cup commonly being rounded up to 240 millilitres (legal cup), but 250 ml is also used depending on the measuring scale.

Cooking weights and measures

*packages in Canada employ the metric cup of 250 mL, with nutrition labelling in the US using a cup of 240 mL, based on the US customary cup. * In the UK*

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 ("1½ 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.

Pimm's

[757-ml] bottles, then made in standard metric 26.4 imperial oz. [750-ml] bottles when it started being sold overseas in Europe, and now is in 700 ml and

Pimm's is an English brand of gin-based fruit cup but may also be considered a liqueur or the basis of a sling or punch. It was first produced in 1823 by James Pimm and has been owned by Diageo since 1997. Its most popular product is Pimm's No. 1 Cup, commonly used for the Pimm's cup cocktail.

Espresso

worldwide. It is characterized by its small serving size, typically 25–30 ml, and its distinctive layers: a dark body topped with a lighter-colored foam

Espresso (, Italian: [eˈsprɛsso]) is a concentrated form of coffee produced by forcing hot water under high pressure through finely ground coffee beans. Originating in Italy, espresso has become one of the most popular coffee-brewing methods worldwide. It is characterized by its small serving size, typically 25–30 ml, and its distinctive layers: a dark body topped with a lighter-colored foam called "crema".

Espresso machines use pressure to extract a highly concentrated coffee with a complex flavor profile in a short time, usually 25–30 seconds. The result is a beverage with a higher concentration of suspended and dissolved solids than regular drip coffee, giving espresso its characteristic body and intensity. While espresso contains more caffeine per unit volume than most coffee beverages, its typical serving size results in less caffeine per serving compared to larger drinks such as drip coffee.

Espresso serves as the base for other coffee drinks, including cappuccino, caffè latte, and americano. It can be made with various types of coffee beans and roast levels, allowing for a wide range of flavors and strengths, despite the widespread myth that it is made with dark-roast coffee beans. The quality of an espresso is influenced by factors such as the grind size, water temperature, pressure, and the barista's skill in tamping the coffee grounds.

The cultural significance of espresso extends beyond its consumption, playing a central role in coffee shop culture and the third-wave coffee movement, which emphasizes artisanal production and high-quality beans.

Liquid Death

headquartered in Los Angeles, California, United States. Its tagline is "murder your thirst". The drink is sold in a 12 US fl oz (350 ml), 16.9 US fl oz (500 ml) "tallboy" and

Supplying Demand, Inc., doing business as Liquid Death, is a canned water company founded by Mike Cessario, headquartered in Los Angeles, California, United States. Its tagline is "murder your thirst". The drink is sold in a 12 US fl oz (350 ml), 16.9 US fl oz (500 ml) "tallboy" drink can and a 19.2 US fl oz (570 ml) can. As of 2023, its water was canned by Wilderness Asset Holdings LLC in Virginia, US. The drink began selling to consumers on its website in January 2019. In March 2024, the company was valued at \$1.4 billion. Liquid Death currently has 14 flavors.

Flat white

regions and cafés. In Australia a flat white is usually served in a ceramic cup with a handle, often of a similar volume (200 ml, 7.0 imp fl oz, 6.8 US fl oz)

A flat white is a coffee drink consisting of espresso and steamed milk. It generally has a higher proportion of espresso to milk than a latte, and lacks the thick layer of foam in a cappuccino. While the origin of the flat white is unclear, café owners in both Australia and New Zealand claim its invention.

Moka pot

the Museum of Modern Art. Moka pots come in different sizes, making from one to eighteen 50 ml (2 imp fl oz; 2 US fl oz) servings. The original design

The moka pot is a stove-top or electric coffee maker that brews coffee by passing hot water driven by vapor pressure and heat-driven gas expansion through ground coffee. Named after the Yemeni city of Mokha, it was popularized by Italian aluminum vendor Alfonso Bialetti and his son Renato starting from 1933. It quickly became one of the staples of Italian culture. Bialetti Industries continues to produce the original model under the trade name "Moka Express".

Spreading from Italy, the moka pot is today most commonly used in Europe, Latin America, and Australia. It has become an iconic design, displayed in modern industrial art and design museums including the Wolfsonian-FIU, the Cooper–Hewitt, National Design Museum, the Design Museum, the London Science Museum, The Smithsonian and the Museum of Modern Art. Moka pots come in different sizes, making from one to eighteen 50 ml (2 imp fl oz; 2 US fl oz) servings.

The original design and many current models are made from aluminium with Bakelite handles, though they are sometimes made out of stainless steel or other alloys. Some designs feature an upper half made of heat-resistant glass.

Measuring cup

flour and sugar, especially for volumes from about 50 mL (approx. 2 fl oz) upwards. Measuring cups are also used to measure washing powder, liquid detergents

A measuring cup is a kitchen utensil used primarily to measure the volume of liquid or bulk solid cooking ingredients such as flour and sugar, especially for volumes from about 50 mL (approx. 2 fl oz) upwards. Measuring cups are also used to measure washing powder, liquid detergents and bleach for clothes washing. Some measuring cups will have a scale marked in cups and fractions of a cup, and often with fluid measure and weight of a selection of dry foodstuffs. Others are made to a specific capacity and are designed to be filled to the top with dry ingredients.

Measuring cups may be made of plastic, glass, or metal. Transparent (or translucent) cups can be read from an external scale; metal ones only from a dipstick or scale marked on the inside.

ISO 3103

310 ml (± 8 ml) and must weigh 200 g (± 10 g). If a small pot is used, it should hold a maximum of 150 ml (± 4 ml) and must weigh 118 g (± 10 g). 2 grams

ISO 3103 is a standard published by the International Organization for Standardization (commonly referred to as ISO), specifying a standardized method for brewing tea, possibly sampled by the standardized methods described in ISO 1839. It was originally laid down in 1980 as BS 6008:1980 by the British Standards Institution, and a revision was published in December, 2019 as ISO/NP 3103. It was produced by ISO Technical Committee 34 (Food products), Sub-Committee 8 (Tea).

The abstract states the following:

The method consists in extracting of soluble substances in dried tea leaf, contained in a porcelain or earthenware pot, by means of freshly boiling water, pouring of the liquor into a white porcelain or earthenware bowl, examination of the organoleptic properties of the infused leaf, and of the liquor with or without milk, or both.

This standard is not meant to define the proper method for brewing tea intended for general consumption, but rather to document a tea brewing procedure where meaningful sensory comparisons can be made. An example of such a test would be a taste-test to establish which blend of teas to choose for a particular brand or basic label in order to maintain a consistent tasting brewed drink from harvest to harvest.

The work was the winner of the parodic Ig Nobel Prize for Literature in 1999.

Ireland was the only ISO member country to object to the standard, doing so on technical grounds.

Lane cake

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

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.

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