

Recipe Format and Measurements

Line 1	Line 5
Line 2	Line 6
Line 3	Line 7
Line 4	Line 8
Etc.	Etc.

Instructions.

If it is a 2 part recipe include instructions after each part but retain the format above.

Double check all ingredients and instructions to make sure nothing is missing and measurements are correct. Be specific on items that should be drained, cubed, chopped, melted, softened, etc. Make sure the ozs. and lbs. are correct. Example: If a recipe calls for 2 boxes of pudding mix, be specific on the size (how many ozs. or small or large box) or if a recipe calls for 2 cans of green beans be specific, ie: 16 oz. or 32 oz.

You have probably put the recipe together many times but you are explaining it to someone doing it for the first time so make sure you include all directions and ingredients.

T = Tablespoon $tsp. = teaspoon (example \frac{1}{4} tsp)$ $C = Cup (example 1 \frac{1}{2} C)$

oz. = ounce lbs. = pounds

Recipes will be set up on a $8 \frac{1}{2}$ x $5 \frac{1}{2}$ page size. If you can send them to me already formatted in that size it would be very helpful, if not we will size it when we receive it.

Please be sure to include your name and your community when submitting recipes.