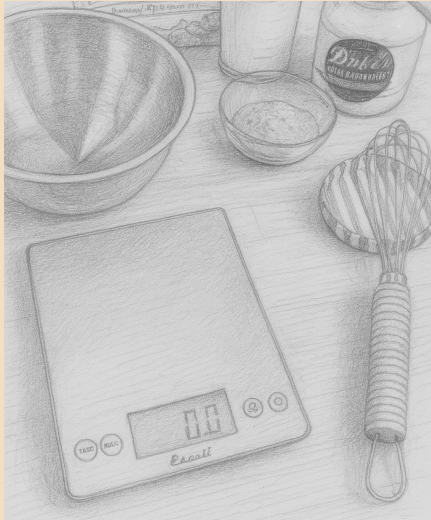


COOKING WITH A SCALE

DID WE JUST BECOME BEST FRIENDS?



Convert Your Recipes at Home

Turn your favorite recipes into precise, foolproof creations. Start by setting up your kitchen scale and measuring each ingredient as you normally would using cups and spoons. As you go, weigh each item on the scale—remember to tare (zero out) the scale after every addition. Record your measurements in ounces (oz) and milliliters (ml) for liquids, and grams (g) for dry ingredients. Once you’ve documented your weights, you can skip the measuring cups forever and enjoy bakery-level precision every time!

Ounce House Conversion Method

In the Ounce House, there are two Tables and on each Table live three Teacups

In other words:

1 Ounce = 2 {Table}spoons
1 Tablespoon = 3 {Tea}spoons
So, 1 Ounce = 6 Teaspoons

Understanding these simple relationships makes it easier to adjust recipes, scale ingredients, or measure accurately. Precision in the kitchen starts with knowing what’s inside the Ounce House.

Scales Aren't Just for the Girls

Precision isn’t just for pastry. It’s for anyone who wants better results—especially in the kitchen.

Think about it: the perfect cup of coffee in the morning, a balanced marinade, or a barbecue sauce that hits just right—all start with accurate measurements. Use your scale to dial in your grind-to-water ratio for coffee, weigh out the perfect balance of ground beef and sausage for your burger mix, or portion out precise 4-ounce patties for even cooking every time.

Cooking by weight isn’t fussy—it’s smart, consistent, and the secret to food that tastes the way you meant it to.

Why Cook with a Scale?

Cooking with a scale changes everything. It takes the guesswork out of your favorite recipes and gives you results you can trust every time. Measuring by weight is faster, more accurate, and creates less mess—no more juggling half-filled measuring cups or wondering if you packed the flour just right. It also makes scaling recipes up or down effortless and ensures consistency whether you’re brewing coffee, baking bread, or prepping dinner for a crowd. Once you start cooking by weight, you’ll wonder how you ever cooked without it.

Made with Love,

Birdy & Pretzels

