

# 1/4 cup divided by 2

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## How to Cut Down Recipes: What's Half of 1/2 cup, 3/4 cup, 2/3 cup and More

Halving one cup is simple (it's 1/2 cup), but what's half of 3/4 of a cup? It's important to convert measurements carefully, especially while baking, since chemistry is involved and precision is necessary.

### Recipe Converter: How to Halve and Third a Recipe

For example, if you're doubling 2 tablespoons of an ingredient, it's easier to measure out 1/4 cup instead of 4 tablespoons. Turn to these measurement amounts no matter what kind of conversions you're doing.

### What is 1/4 cup doubled? - Fraction Calculators

What is 1/4 cup doubled? Here we will show you how to calculate 1/4 cup doubled. We will also illustrate 1/4 cup doubled on a measuring cup.

### How to Halve 2 and 1 Quarter Cup: An Easy Recipe Guide - wikiHow

You're cutting a recipe in half when you notice it calls for 2 1/4 cups of an ingredient. Luckily, halving 2 1/4 cups is easy. Simply divide 2 1/4 cups by 2 to get 1 1/8 cups, or 1 cup and 2 tablespoons. Keep reading to learn how to cut recipes in half, as well as common measurement conversions!

### How Much is Half of 1/4 Cup? Tricks for Halving Ingredients

Cutting down a recipe can be a pesky task, especially if you need to know what half of 1/4 cup is. We're sharing the answer, plus our tips!

### Half Recipe Converter - Cut a Recipe In Half - Miss Vickie

Half Recipe converter would divide or calculate the original inputted recipe and output the half portion of it. Divide the recipe portion by two.

### How To Cut Down A Recipe - How To Divide Measurements - Delish

A lot measurements in recipes are easy to divide and breakdown, especially when just dividing a recipe in half. Half of 1 cup is 1/2 cup, half of 1/2 cup is 1/4 cup, and half of...

## **Fraction Calculator**

In order to divide fractions, the fraction in the numerator is multiplied by the reciprocal of the fraction in the denominator. The reciprocal of a number  $a$  is simply  $1/a$ .

## **Cooking Measurement Conversion: This Chart Shows You How**

Here's the simple way to remember tablespoon and teaspoon measures: There are 3 teaspoons in 1 tablespoon, 1 tablespoon measures 1/2 fluid ounce, and 16 tablespoons make up a cup. To skip the math, use the chart below. For scaling recipes, remember that 16 tablespoons make up 1 cup, 1 cup measures 8 fluid ounces, and there are four cups in a quart.

## **How to cut recipes in half and in thirds - Farm and Dairy**

Here's a resource that's sure to come in handy in the kitchen: directions for cutting recipes in half or in thirds, plus a dry and liquid measurement conversion chart.