METRIFOLD / BAKING REFERENCE

Recipe-halving card

Divide ingredient quantities by two. Keep the original units.

Cup/spoon combinations: 1 cup = 16 tbsp; 1 tbsp = 3 tsp (US measures).
Do not use these combinations with a 20 ml Australian tablespoon.

Original	Half
1 cup	1/2 cup
3/4 cup	3/8 cup (1/4 cup + 2 tbsp)
2/3 cup	1/3 cup
1/2 cup	1/4 cup
1/3 cup	1/6 cup (2 tbsp + 2 tsp)
1/4 cup	2 tbsp
1 tbsp	1 1/2 tsp
1 tsp	1/2 tsp
3/4 tsp	3/8 tsp (1/4 tsp + 1/8 tsp)
1/2 tsp	1/4 tsp
250 g	125 g
100 ml	50 ml
3 eggs	1 1/2 eggs: portion by weight

Portion eggs by weight

Whisk the eggs, weigh without shells, then use half that actual weight.

Example: 200 g flour, 150 g sugar, 100 g butter and 3 eggs becomes
100 g flour, 75 g sugar, 50 g butter and 1 1/2 eggs.

Review before baking

Keep method and oven temperature. Half a batch is not half the bake time.
Check the pan and batter depth. Preserve package sizes; review dual measures.
Use suitable measuring equipment for small amounts. Do not round to zero.

Free reference. Return for the full tool and guidance:
https://metrifold.com/baking/recipe-halving-card/