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Oven Temperature Conversion Chart

	Fahrenheit Celsius
1 tsp = 5 ml	150 - 65
1 tbsp = 15 ml	175 - 80
1 cup = 240 ml	200 - 95
W & 1	225 - 110
1/4 lb = 110 g	250 - 125
1/2 lb = 225 g	275 - 135
3/4 lb = 340 g	300 - 150
1 lb = 450 g	325 - 165
Butter Conversion	350 - 180
1/8 cup = 30 g	375 - 190
1/4 cup = 55 g	400 - 205
1/3 cup = 75 g	425 - 220
1/2 cup = 115 g	450 - 230
3/4 cup = 170 g	475 - 245
1 cup = 225 g	500 - 260

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