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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
	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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