

TIPS FOR Cutting Recipes In Half

1

Beat Egg

A good way to halve an odd number of eggs for a recipe is to beat together the egg white and yolk, then measure out half the egg to add to your recipe.



2

Use A Scale

Weighing out your ingredients (instead of measuring them with spoons and cups) is a more accurate way to halve ingredients. This level of precision isn't necessary for all recipes, but it will be helpful when baking.



3

Adjust Seasonings

For spices and seasonings, it might be better to use slightly less than half, and then season to taste.



4

Alter Cook Time

Just because you're cutting the ingredients in half, doesn't mean you should cut the cooking time in half. This is harder to calculate, but your cooking time will usually be slightly less than what's listed in the recipe.



5

Get a Liquid Measuring Cup

I mostly focused on dry ingredient measurements here, but if you're using liquid ingredients, it's much easier to cut those in half. Get a good liquid measuring cup that marks small increments, and you're good to go!



6

Consider Freezing

Before halving a recipe, consider whether or not that recipe would freeze well. For example: soups, casseroles, and cookie dough are all things you can easily freeze for months. It might be useful to make the full recipe (instead of messing with halving it), then saving the other half for another time. Your future self will thank you!

