

a comic guide



HOW TO

DIY

small-batch
recipes

by  KoMics



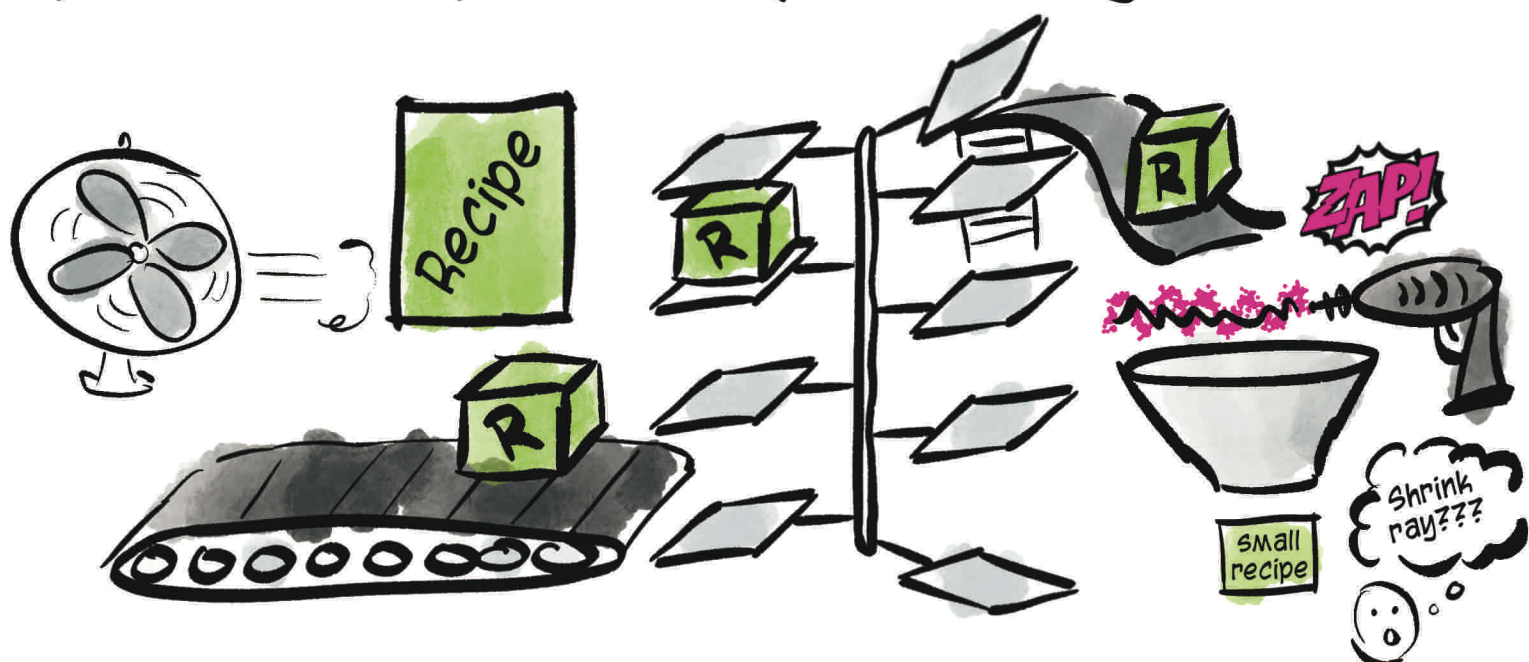
Cooking For 1 or 2 in a world of Family recipe blogs + cookbooks is HARD.
The frustration can lead to...



Small batch recipes can feel like a port in the storm.



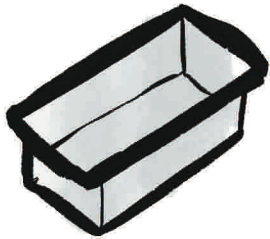
But what do you do when you find that perfect recipe that's just too big?



Conversion doesn't have to be this complicated!

STEP 1 Cookware + tools

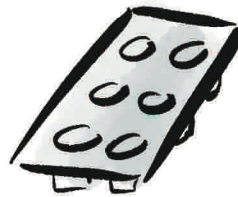
to make small batch cooking easier



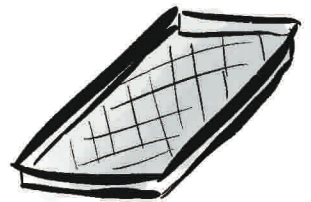
Loaf pan



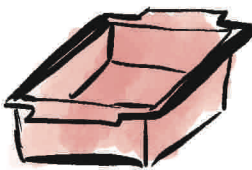
Ramekins



Muffin pan



Toaster oven tray



6x6 casserole



Toaster oven



Mugs



Mini cast iron skillet



Mini slow cooker
or InstaPot

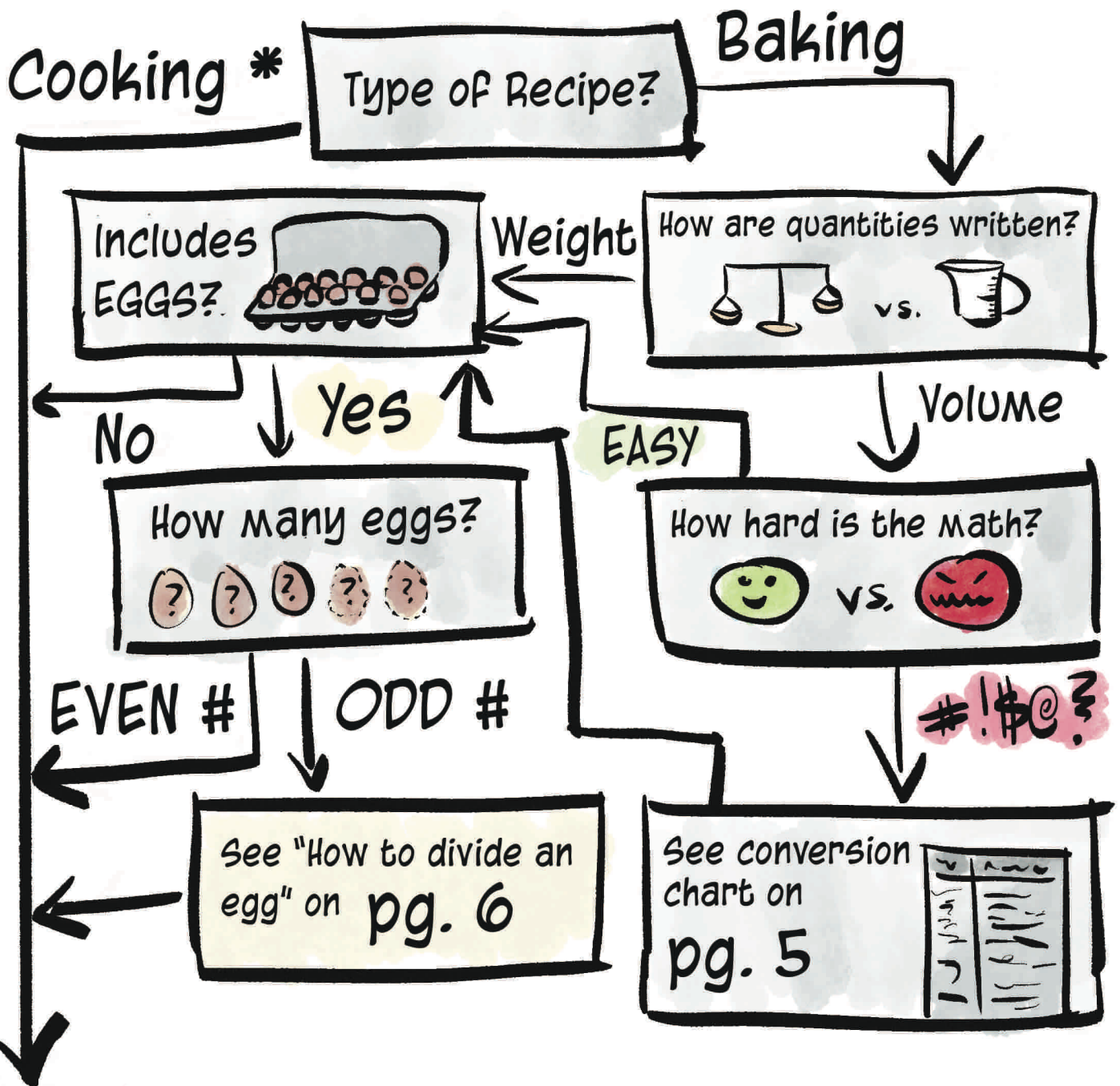


Kitchen scale

STEP 2 Converting quantities

Baking is ^{*}science, and requires precision.
But most other types of cooking are more
^{✂️}art, and thus pretty forgiving.

CONVERSION FACTORS



Open calculator app + plug in the numbers = you're good!



* Ok, I get it. Things aren't always this easy. Some recipes are baking in disguise. Some ingredients don't divide easily. But hopefully this gets you started.

STEP 3 Cooking temp + time



TEMPERATURE

Good news,
everyone!



12-inch non-stick skillet



medium heat?

9-inch non-stick skillet



medium heat!

The type of pan
impacts cooking
temperature
more than the
quantity of
ingredients!



dark non-stick
13x9 pan
350° ?



dark non-stick
loaf pan
350° !



TIME

Rule of thumb



=

Quantity



(1/2)



Time

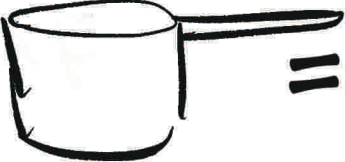


(2/3) *



*Check doneness sooner!

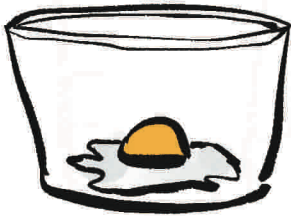
CONVERSION CHART

1 cup  = 16 TBSP 

<u>?</u> CUPS	<u>?</u> TBSP	+ <u>?</u> TSP
$\frac{1}{6}$ 	2 	2 
$\frac{1}{4}$ 	4 	—
$\frac{1}{3}$ 	5 	1 
$\frac{1}{2}$ 	8 	—
$\frac{2}{3}$ 	10 	2 
$\frac{3}{4}$ 	12 	—

How to divide an egg

Break egg in
small bowl



Beat lightly



Measure what
you need



But what
do I need?



$\frac{1}{2}$ egg =  +  1 TBSP + 1 TSP

$\frac{1}{3}$ egg =  1 TBSP

$\frac{1}{4}$ egg =  2 TSP

BONUS

Keyword Tips

"recipe
for one"

"one pan
recipe"

"cooking for
one person"

"small
batch recipe"

or "cooking"
or "baking"

or "two"

or "two"

"sheet pan
recipe"

easy to
scale!