

How Many ML In A Cup

How Many Milliliters in a Cup: A Comprehensive Analysis ** The seemingly simple question of how many milliliters are in a cup belies a surprisingly complex answer. While everyday usage often simplifies this conversion, understanding the nuances of different cup types and measurement systems is crucial for accurate scientific, culinary, and even everyday applications. This will delve into the various cup sizes, the differing liquid-volume measurements, and the historical context surrounding this seemingly straightforward conversion. Understanding the Cup Unit The term "cup" lacks a universally standardized volume. Its definition varies significantly based on the context:

1. The US Customary System

In the United States customary system, a "cup" typically refers to a unit of volume equal to 8 fluid ounces (fl oz). Crucially, this definition further differentiates between "liquid ounces" and "dry ounces," highlighting the importance of context. •

Liquid Ounce (US fl oz): **1 US liquid ounce is equivalent to approximately 29.5735 milliliters**

(mL). • US Cup (Liquid): Therefore, a US customary liquid cup is approximately equal to 236.588 mL. *(Insert a graphic here displaying a US liquid measuring cup with markings for ounces and milliliters. Label clearly.)*

2. The Imperial System

The imperial system, prevalent in the United Kingdom and other Commonwealth countries, defines a "cup" differently. • Imperial Cup: *One imperial cup is equivalent to 284.131 mL, a significant difference from the US customary cup. *(Insert a graphic here showing an imperial liquid measuring cup, contrasting it with the US cup.)** Historical Context and Measurement Evolution *The lack of a globally standardized "cup" unit has its roots in the historical evolution of measurement systems. Prior to standardized systems, volume measurements were often region-specific and related to the capacity of everyday containers. The adoption of the metric system, with its decimal-based structure, offered a more consistent approach. However, legacy systems like the US customary and imperial units continue to be used.*

3. Implications for Culinary Practices and Scientific Research

The discrepancy between US customary and imperial cups has critical implications in various fields. Culinary recipes, often relying on estimations, can result in inaccurate outcomes if not adjusted. This is particularly crucial in situations requiring precise quantities, such as baking or scientific experiments. •

Recipe Conversion: Recipes written in one system necessitate conversion to ensure accuracy when followed in a different system. A simple, one-to-one substitution can lead to considerable errors. •

Scientific Experiments: In scientific research, precise measurements are paramount. The inherent variation in cup sizes can compromise data accuracy, particularly in experiments involving precise chemical reactions or volumetric analyses.

4. The Metric System and International Standards

The metric system, with its standardized units like milliliters, offers a more consistent approach to volume measurement. • **Simplicity and Precision: The decimal-based nature of the metric system**

allows for easy conversions between units, eliminating the ambiguity present in non-metric systems. • Global Standardization: **The adoption of the metric system as the international standard promotes consistency in measurements across different countries, facilitating global collaboration and understanding.** (Insert a table here comparing the approximate volume in milliliters of various cup types: US liquid cup, US dry cup, Imperial cup.)

Case Studies and Practical Examples

5. Illustrative Examples

Let's consider a practical example: a recipe that calls for 2 cups of milk. If the recipe is from a US-based source, using an imperial measuring cup will yield a volume different from that intended. (Insert a flowchart illustrating the step-by-step conversion process between US customary cups, imperial cups, and milliliters.)

6. Beyond Basic Conversions

The issue of cup conversions extends beyond straightforward applications. It encompasses complex scenarios like measuring liquids with varying densities, understanding the impact of temperature,

and recognizing the need for specific tools for precision. Summary **The "cup" volume is not a globally standardized unit. The US customary cup (8 fluid ounces) and the imperial cup represent distinct volumes, differing by approximately 18 mL. The metric system (milliliters) provides a universal, decimal-based approach to measuring volume. Culinary recipes, scientific experiments, and global collaborations necessitate awareness of these differences and appropriate conversion methods to ensure accuracy. A crucial understanding of the specific context—whether US customary, imperial, or metric—is paramount in accurately interpreting and utilizing volume**

measurements. Advanced FAQs **1.** How does temperature affect liquid volume measurements, particularly in relation to cup conversions? **2.** What are the practical implications of using varying cup types in manufacturing processes, particularly in industries like pharmaceuticals or beverages? **3.** How do different types of measuring cups affect the accuracy of cup to milliliter conversions, and how can these issues be mitigated? **4.** Beyond standard cups, how are volume measurements standardized for unusual or specialized containers, particularly in scientific laboratories? **5.**

What is the role of measuring instruments with digital displays in ensuring precision during cup-to-milliliter conversions, especially in automated systems?

References** (Insert a comprehensive list of academic sources, including books, journal s, and reputable websites, cited throughout the text. Examples:

relevant NIST standards, scientific publications on measurement standards, food science journals, etc.)

This expanded structure provides a more comprehensive and academic approach to the topic. Remember to replace the bracketed placeholders with the appropriate data, graphics, and references. The addition of case studies, examples, and advanced FAQs enhances the depth and applicability of the .

Ever found yourself staring at a recipe, a measuring cup, or a beverage dispenser and wondered, "Wait, how many milliliters are actually in this cup?" It's a question that pops up more often than you might think, especially when you're navigating recipes from different parts of the world or trying to be precise with your liquid measurements. The good news is, we're here to clear up the confusion. Let's dive into the fascinating world of liquid measurement and answer the age-old question: **how many ml in a cup?**

The Shifting Sands of 'A Cup'

Before we get to the definitive answer, it's important to understand that "a cup" isn't a universally fixed unit of volume. Just like a "pinch" or a "dash" can be subjective, the volume of a "cup" can vary depending on the context. This is where much of the confusion arises. We're going to break down the most common standards and help you pinpoint which one applies to your situation.

The Standard US Measuring Cup

In the United States, when we talk about cooking and baking, the standard measuring cup is usually based on the US customary system. This is the most common reference point for many home cooks and bakers in North America.

1. **The Magic Number:** A standard US measuring cup holds **236.59 milliliters (ml)**.

For most practical purposes in the kitchen, especially if you're following an American recipe, you can round this to **240 ml**. This slight rounding is common and won't significantly impact the outcome of most recipes. So, if you're measuring out flour, sugar, water, milk, or any other liquid ingredient, think 240

ml per US cup.

The Imperial Cup (A Bit Less Common Now)

You might encounter the term "imperial cup" if you're looking at older recipes, particularly from the UK, or if you're dealing with certain scientific or historical measurements. The imperial system, while largely replaced by the metric system in many countries, still lingers in some contexts.

1. **The Imperial Difference:** An imperial cup is a bit larger, holding **284.13 milliliters (ml)**.

Again, for practical kitchen use, this is often rounded to **284 ml**. It's crucial to note this difference if you're working with recipes that specify imperial measurements, as using a US cup where an imperial cup is intended (or vice-versa) can lead to significant variations in your final dish.

The Metric Cup (The Global Standard)

The metric system, with its clear and consistent powers of ten, is the standard in most of the world. When recipes or measuring tools are designed with the metric system in mind, the definition of "a cup" is

much simpler and more standardized.

1. **The Metric Simplicity:** The metric cup is defined as **250 milliliters (ml)**.

This is incredibly straightforward and is widely used in countries that follow the International System of Units (SI). If your recipe doesn't specify US customary or imperial, and it's from a European, Asian, or Australian source, chances are it's referring to the 250 ml metric cup. This is also a common size for many commercial beverage cups and often used in international cooking shows.

Why Do These Differences Matter?

You might be thinking, "Does a 4 ml or 16 ml difference really matter?" In many casual cooking situations, probably not significantly. However, in baking, precision is often key. The ratio of wet to dry ingredients can dramatically affect the texture, rise, and overall success of a baked good.

For example, if a recipe calls for 2 cups of flour (which would be roughly 473 ml using US customary), but you accidentally use the imperial equivalent (around 568 ml), you're adding almost 100 ml of flour. This could

result in a dry, dense, and unappetizing final product. Similarly, if you're measuring liquids like water or milk, the difference can affect the consistency of batters and doughs.

When Precision is Paramount

If you're a professional baker, a recipe developer, or someone who simply enjoys the science of baking, understanding these differences is vital. When a recipe is meticulously tested, it's done so with a specific set of measuring tools and standards in mind. Deviating from that can throw off the entire balance.

Key takeaway: Always check the origin of your recipe and the type of measurements it uses. If it's unclear, a quick search for "[country of origin] measuring cup standard" can save you a lot of potential baking mishaps.

Beyond the Kitchen: Other 'Cup' Conversions

The term "cup" isn't exclusive to cooking. You'll find it used in other contexts, and sometimes these "cups" have entirely different volumes.

The Coffee Cup

Ah, the beloved coffee cup! While often colloquially referred to as a "cup," the actual volume can vary wildly. A standard mug for your morning brew might hold anywhere from 8 to 12 fluid ounces (approximately 237 to 355 ml). So, if a recipe calls for "one coffee cup of water," it's best to clarify or use a standard liquid measuring cup.

The Teacup

Similarly, a teacup can be smaller than a standard measuring cup, often holding around 5 to 6 fluid ounces (approximately 148 to 177 ml). Again, when recipes specify volumes, they usually mean standard measuring cups, not your favorite whimsical teacup.

Beverage Serving Sizes

When you order a drink, the "cup" size can be anything from a small 8 oz (237 ml) to a large 20 oz (591 ml) or even more. If you're trying to calculate nutritional information or track your fluid intake, it's always best to look for the labeled volume in milliliters or fluid ounces rather than relying on the generic term "cup."

Tools of the Trade: Measuring Cups and Spoons

To avoid any guesswork, investing in a good set of measuring cups and spoons is essential for anyone who spends time in the kitchen.

Liquid Measuring Cups

These are typically made of glass or clear plastic and have a spout for pouring. They usually have markings for both US customary (cups, fluid ounces) and metric (ml) measurements, which is incredibly handy for bridging the gap between different recipe styles. Look for ones with clear, easy-to-read graduations. For the question of **how many ml in a cup**, these are your go-to tools.

Dry Ingredient Measuring Cups

These are usually made of metal or plastic and come in sets of standardized sizes (e.g., 1 cup, 1/2 cup, 1/3 cup, 1/4 cup). They are designed to be leveled off with a straight edge (like a knife) for accurate measurement of dry ingredients like flour, sugar, and oats. Remember, when using these, the conversion to ml will follow the standards we discussed earlier

(236.59 ml for US, 250 ml for metric).

Measuring Spoons

These are smaller versions of dry measuring cups, used for smaller quantities of both dry and liquid ingredients like spices, extracts, and baking powder. They also come in standardized sets (e.g., tablespoon, teaspoon) and follow the same volume conversions as their cup counterparts.

The Metric Advantage: Why 250 ml is So Common

The metric system's elegance lies in its decimal nature. When a cup is defined as 250 ml, it's easy to work with. For instance:

1. $\frac{1}{2}$ cup = 125 ml
2. $\frac{1}{4}$ cup = 62.5 ml (often rounded to 60 ml for simplicity in some contexts)
3. 1 tablespoon (often considered $\frac{1}{16}$ th of a cup in metric context) = approximately 15 ml

This standardization makes international recipes much easier to follow and convert. If you find yourself frequently cooking with international recipes, consider getting a measuring cup with clear metric markings or

a set of metric measuring cups.

Common Confusions and How to Avoid Them

We've covered the main variations, but here's a quick recap to reinforce the key points:

1. **US Recipes:** Assume 1 cup = 236.59 ml (use 240 ml for practical purposes).
2. **Metric Recipes:** Assume 1 cup = 250 ml.
3. **Imperial Recipes:** Assume 1 cup = 284.13 ml (use 284 ml for practical purposes).
4. **General Coffee/Tea Mugs:** Volume varies; don't rely on these for recipe accuracy.

If a recipe is truly ambiguous, look for clues. Does it mention Fahrenheit or Celsius? Pounds or kilograms? Inches or centimeters? These indicators can help you determine the measurement system being used.

Conclusion: So, How Many ML in a Cup?

The answer to "**how many ml in a cup**" isn't a single, simple number because "a cup" itself isn't a single, simple unit. However, the most common and

important conversions for you to remember are:

1. **US Standard: 236.59 ml (practically 240 ml)**
2. **Metric Standard: 250 ml**
3. **Imperial Standard: 284.13 ml (practically 284 ml)**

By understanding these different standards and using the right tools, you can confidently tackle recipes from anywhere in the world. Happy measuring, and even happier cooking (or baking)!

Understanding the Volume: How Many Milliliters Are in a Cup When it comes to measuring ingredients for cooking, baking, or even everyday beverage preparation, the question “how many milliliters are in a cup?” often arises, especially among those navigating international recipes or seeking consistency across different measurement systems. The conversion between cups and milliliters is fundamental to achieving accurate results, yet it frequently causes confusion due to variations between US customary cups and metric cups. At the heart of this topic is the distinction between the US cup and the metric cup. In the United States customary system, a standard cup is defined as 236.588 milliliters, a value derived from old imperial standards

that were converted into a more standardized form. This means that when a recipe calls for one cup of liquid—such as water, milk, or broth—it is generally equivalent to 236.6 milliliters, offering a reliable benchmark for most home and professional kitchens. However, it's important to recognize that in many other parts of the world, particularly in Europe and other regions influenced by the metric system, a “cup” may refer to a 250-milliliter measure. This discrepancy can lead to errors if not properly clarified—imagine adding only 200 mL instead of 250 mL when a recipe specifies one full cup, potentially altering texture, flavor, or rising in baked goods. Understanding regional standards ensures precision and avoids frustrating miscalculations. The relationship between cups and milliliters extends beyond baking. In beverage preparation, pharmaceuticals, nutrition labeling, and even scientific experiments, accurate volume conversion is critical. For instance, a bartender following a cocktail recipe that specifies 120 mL of juice requires exact measurement to maintain taste balance. Similarly, a pharmacist calculating liquid medication doses depends on precise conversions to ensure safety and efficacy. Beyond practical use, the conversion reflects broader trends in global measurement literacy. As international trade and

digital content grow, so does the need for clear, consistent units. Awareness of how a cup translates to milliliters not only improves daily tasks but also fosters better communication across cultures and industries. Whether you're adjusting a family recipe or sourcing ingredients online, knowing that one US cup equals approximately 236.6 mL—or up to 250 mL in some regions—helps bridge gaps and ensures success. Looking ahead, the demand for standardized, intuitive measurement systems will likely increase. With smart kitchen devices and digital recipe platforms integrating real-time unit conversions, users can expect seamless transitions between customary and metric measures. This evolution supports greater accuracy, accessibility, and confidence for cooks, health professionals, and consumers worldwide, reinforcing the timeless importance of understanding how many milliliters truly reside in a cup.

Demystifying the Metric: How Many ML in a Cup? A Comprehensive Guide

The seemingly simple question, "How many milliliters (ml) are in a cup?" often sparks confusion, especially

for those navigating recipes from different regions, delving into baking, or simply trying to understand nutritional information. While a standard measurement in many parts of the world, the concept of a "cup" isn't universally defined. This article will provide a detailed, analytical, and SEO-friendly exploration of this common measurement, unraveling its various interpretations and offering clear, actionable answers for a global audience.

Understanding the conversion between cups and milliliters is crucial for accuracy in cooking, baking, and adhering to dietary guidelines. We'll dissect the most prevalent definitions, from the US customary cup to the metric cup, and even touch upon other regional variations. By the end of this comprehensive guide, you'll possess a solid grasp of the ml-to-cup conversion and confidently tackle any recipe or measurement challenge.

The U.S. Customary Cup: The Familiar Benchmark

In the United States, the term "cup" most commonly refers to the U.S. customary cup. This measurement is deeply ingrained in American culinary traditions and is the standard for most recipes published in the US.

While it's a familiar unit, its precise volume is essential for accurate replication of dishes.

Defining the U.S. Customary Cup in Milliliters

The U.S. customary cup is defined as precisely **236.5882365 milliliters**. For practical purposes in everyday cooking and baking, this is often rounded to **237 ml** or even **240 ml** to simplify measurements. This slight variation in rounding can be a source of minor discrepancies, especially in precise baking where exact ingredient ratios are critical. When working with US-based recipes, it's advisable to use a measuring cup that clearly indicates "US customary" or is calibrated to this standard.

Why the Rounding? Practicality vs. Precision

The rounding of 236.588 ml to 237 ml or 240 ml is a testament to the balance between scientific precision and everyday practicality. Most home kitchens aren't equipped with laboratory-grade measuring tools. Using a rounded number makes measuring easier and less prone to error for the average user. However, for professional chefs and serious bakers, knowing the

precise conversion is paramount for consistency and achieving desired textures and flavors. The difference of a few milliliters might seem negligible, but in molecular gastronomy or complex pastry work, it can impact the outcome.

Liquid vs. Dry Measurements in the U.S. Cup

It's important to note that the U.S. customary cup measurement typically refers to liquid volume. When dry ingredients like flour or sugar are measured in a cup, the density of the ingredient plays a significant role in the actual weight. While a cup of flour and a cup of sugar might both fill the same measuring cup to the brim, they will weigh differently. This is why many recipes, especially for baking, will also provide weight measurements (in grams or ounces) alongside volume measurements, offering a more accurate way to measure dry ingredients. The conversion from ml to grams for dry ingredients is not a fixed value and depends on the ingredient's density.

The Metric Cup: A Global

Standard

Moving beyond the US, the metric system offers a more standardized approach to measurements. The metric cup, while still a volume measurement, is defined differently and is widely used in countries that have adopted the International System of Units (SI).

The Metric Cup's Milliliter Equivalence

The metric cup is defined as precisely **250 milliliters**. This is a cleaner, more universally recognized number within the metric system. This standardization makes it easier to translate recipes between metric-based countries and to work with metric-designated measuring tools. If you're following a recipe from the UK, Australia, Canada, or most European countries, a "cup" likely refers to this 250 ml standard.

Advantages of the Metric System in Measurement

The metric system's inherent base-10 structure simplifies conversions and calculations. Unlike the often-arbitrary fractions and conversions found in some customary systems, metric units are logically scaled. This leads to greater consistency and reduced

errors when measuring, particularly in scientific and industrial contexts, but also increasingly in culinary applications. The 250 ml metric cup aligns perfectly with other common metric measures like liters (1 liter = 1000 ml) and milliliters, creating a cohesive and predictable system.

Cross-Referencing with Other Metric Units

When using a metric cup, it's helpful to understand its relationship with other metric units. For instance, a liter is equivalent to 1000 ml. Therefore, a metric cup (250 ml) is exactly one-quarter of a liter. This can be useful for scaling recipes up or down. Similarly, understanding that 1 ml is equivalent to 1 cubic centimeter (cm³) can also be beneficial in some contexts.

Navigating Regional Variations and Culinary Nuances

While the U.S. customary and metric cups are the most prevalent, it's important to acknowledge that other regional interpretations of "cup" can exist, adding another layer of complexity to the ml-to-cup conversion.

The Imperial Cup: A Historical Perspective

Historically, the Imperial system used in the United Kingdom and some Commonwealth countries had its own definition of a cup. However, with the widespread adoption of the metric system, the Imperial cup has largely fallen out of common use. When present, it was often around 284 ml. Modern recipes from these regions almost exclusively use the metric cup (250 ml).

The "Chef's Cup" and Other Informal Measures

In some culinary circles, particularly in older or informal recipe collections, you might encounter references to a "chef's cup" or other less defined measures. These are best treated with caution and may require further investigation or contextual clues to determine their intended volume. It's always preferable to work with recipes that specify volume in milliliters or grams, or clearly indicate the type of cup being used (e.g., "US customary cup").

When Recipes Don't Specify: The Importance of Context

If you encounter a recipe that simply says "cup" without specifying the region or system, the best course of action is to consider the origin of the recipe. If it's from a US website or cookbook, assume the U.S. customary cup (approximately 237 ml). If it's from a European, Australian, or Canadian source, assume the metric cup (250 ml). When in doubt, especially for critical recipes, it's always wise to research the typical measurement standards of the recipe's origin or to look for weight-based alternatives.

Practical Conversions: Tools and Tips

Knowing the numbers is one thing; applying them practically is another. Fortunately, there are numerous tools and simple strategies to help you convert between cups and milliliters accurately.

Using Measuring Cups and Spoons

The most straightforward method is to use measuring cups and spoons. Most sets sold in the US will be calibrated to the U.S. customary cup (though some

may have metric markings as well). In metric countries, you'll find cups and spoons clearly marked in milliliters. If you need to convert, you can use liquid measuring cups that have both U.S. and metric markings. For dry ingredients, while volume is less precise, using a marked cup is still the standard method.

Online Converters and Apps

The digital age offers a wealth of resources. Numerous websites and mobile applications are dedicated to unit conversions. A quick search for "cup to ml converter" will provide instant results. These tools are invaluable for quickly checking the ml equivalent of any number of cups, and vice versa. They can also help convert between various units, including ounces, grams, and liters.

The Golden Rule: When in Doubt, Weigh It Out

For baking, where precision is often key, using a kitchen scale to weigh ingredients is the most reliable method. Many recipes, especially those from professional sources, will provide weight measurements in grams. If your recipe only offers

volume measurements, you can often find online charts that provide approximate weight-to-volume conversions for common ingredients. This method eliminates the ambiguity of cup sizes and variations in ingredient density.

Common Misconceptions and Frequently Asked Questions

The ml-to-cup conversion is a frequent source of confusion, leading to several common questions and misconceptions.

Is a Coffee Cup the Same as a Measuring Cup?

Absolutely not. A standard coffee mug or teacup is not a calibrated measuring tool. Their volumes can vary significantly from one to another. While some might hold roughly 8 ounces (about 240 ml), relying on them for precise recipe measurements is a recipe for inconsistency. Always use dedicated measuring cups and spoons.

What about Fluid Ounces? How Do

They Fit In?

Fluid ounces (fl oz) are another unit of volume. In the US customary system, 1 US cup is equal to 8 US fluid ounces. This further complicates conversions if you're working with recipes that use both units. The metric system uses milliliters directly and has its own definition of liters. A US fluid ounce is approximately 29.57 ml, while an Imperial fluid ounce is approximately 28.41 ml.

Why Do Some Recipes Use 240ml for a Cup?

The 240 ml measurement is a common practical approximation for the U.S. customary cup, especially in regions that use the metric system but are familiar with American recipes. It's a convenient rounding of the precise 236.59 ml, making calculations easier. If a recipe specifies 240ml, it's best to adhere to that, assuming it's a deliberate choice for simplicity.

Conclusion: Mastering the Milliliter and the Cup

Understanding "how many ml in a cup" is not about memorizing a single, inflexible number. It's about

recognizing the context, the region of origin, and the specific definition being used. Whether you're working with the familiar U.S. customary cup (approx. 237 ml) or the global standard metric cup (250 ml), accuracy in measurement is the cornerstone of successful cooking and baking.

By utilizing the right tools, understanding the subtle differences in definitions, and embracing the clarity of the metric system where possible, you can confidently navigate the world of culinary measurements. Remember to always pay attention to the details in your recipes, and when precision is paramount, consider weighing your ingredients. With this comprehensive guide, you're well-equipped to demystify the cup and master the milliliter, transforming your culinary endeavors.

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Questions & Answers About how many ml in a cup

N o	Question	Answer
1	So, how many milliliters (ml) are actually in a standard US cup?	A standard US customary cup is equivalent to 236.59 milliliters (ml). For cooking, this is often rounded to 240 ml for simplicity.
2	Is the measurement of 'a cup' the same everywhere in the world when converting to ml?	No, it's not! While the US customary cup is 236.59 ml, other countries use different standards. For example, a metric cup is a round 250 ml, and the imperial cup used in some Commonwealth countries is around 284 ml.
3	When I see '1 cup' in a recipe, should I always assume it's the US measurement for ml conversion?	Generally, yes, if the recipe is from the US. However, if the recipe originates from the UK or other Commonwealth countries, it might be using the imperial cup. Always check the source of your recipe for the most accurate conversion!

4	Can you give me a quick ml conversion for common liquid ingredients measured in cups?	Sure! 1 US cup of water is about 237 ml. 1 US cup of milk is also around 237 ml. For flour, it can vary due to density, but 1 US cup is roughly 120-130 ml.
5	I'm baking and need to be precise. What's the best way to convert cups to ml accurately?	For baking accuracy, it's always best to use a kitchen scale to weigh your ingredients. If you must use volume, use liquid measuring cups for liquids and dry measuring cups for dry ingredients, and convert using the precise values (236.59 ml for a US cup).
6	Are there different types of 'cups' I should be aware of when converting to ml?	Yes! The main ones are the US customary cup (236.59 ml), the metric cup (250 ml), and the imperial cup (approx. 284 ml). US recipes typically use the US customary cup.
7	If a recipe calls for '1 cup' and I only have metric measuring tools, what ml amount should I aim for?	If the recipe is US-based, aim for 236.59 ml, but 240 ml is a very common and acceptable approximation. If the recipe is from a metric country, use 250 ml.

8	Why is there such a variation in 'cup' sizes when converting to ml?	The 'cup' is a historical unit of volume that has evolved differently in various regions. Standardization efforts, particularly with the metric system, have led to the consistent 250 ml metric cup, but older traditions persist in measurement systems.
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milliliters in a cup measurement, ml to cup conversion, how many milliliters in a standard cup, cup to ml conversion chart, liquid volume conversion cup, cup measurement in milliliters, ml per cup conversion guide, common cup size in milliliters, convert cups to milliliters, cup volume conversion quickly

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