

4 IN. HIGH CAKES

The figures for 2 in. pans are based on a 2-layer, 4 in. high cake. Fill pans $\frac{1}{2}$ to $\frac{3}{4}$ full.

PAN SHAPE	SIZE	NUMBER SERVINGS PARTY	NUMBER SERVINGS WEDDING	CUPS BATTER 1 LAYER, 2 IN.	BAKING TEMP. (F.)	BAKING TIME MINUTES	APPROX. CUPS ICING TO ICE AND DECORATE
Round	4 in.	8	8	$\frac{3}{4}$	350°	22-26	1½
	6 in.	12	12	2¼	350°	35-40	2½
	8 in.	20	24	4	350°	37-42	3½
	9 in.	24	32	5	350°	40-45	4
	10 in.	28	38	6	350°	40-45	5
	12 in.	40	56	8	350°	45-50	6
	14 in.	63	78	11½	325°	50-55	8½
	16 in.	77	100	16	325°	55-60	9½
Square	6 in.	12	18	3	350°	40-45	3½
	8 in.	20	32	6	350°	45-50	4½
	10 in.	30	50	9	350°	50-55	6
	12 in.	48	72	11½	325°	55-60	7½
	14 in.	63	98	16	325°	55-60	9
	16 in.	80	128	22	325°	60-70	11½
Heart	6 in.	8	14	2	350°	30-35	3
	8 in.	18	22	4	350°	40-45	4
	9 in.	20	28	4¼	350°	40-45	5½
	10 in.	24	38	6½	350°	45-50	7
	12 in.	34	56	9¼	325°	55-60	8½
	14 in.	48	72	13½	325°	55-60	9½
	16 in.	64	94	17	325°	60-65	13
Petal	6 in.	6	8	1½	350°	30-35	3
	9 in.	14	18	3¼	350°	35-40	4½
	12 in.	38	40	7¼	350°	45-50	6
	15 in.	48	64	10¾	325°	55-60	8
Hexagon	6 in.	10	12	2	350°	35-40	2½
	9 in.	20	26	4½	350°	40-45	4
	12 in.	34	40	8	350°	50-55	5½
	15 in.	48	70	14	350°	55-60	7
Oval	7.75 in. x 5.5 in.	9	13	2¼	350°	30-35	2½
	10.75 in. x 7.8 in.	20	26	5	350°	40-45	4
	13.5 in. x 9.8 in.	30	45	8¼	325°	50-55	5½
	16.5 in. x 12.4 in.	44	70	13¼	325°	50-55	7½
Sheet	7 in. x 11 in.	24	32	5½	350°	40-45	5
	9 in. x 13 in.	36	50	10	350°	45-50	7
	11 in. x 15 in.	54	74	11½	325°	50-55	9
	12 in. x 18 in.	72	98	16	325°	55-60	11
Paisley	9 in. x 6 in.	9	13	2¼	350°	35-40	4½
	12.5 in. x 9.5 in.	28	38	7	350°	45-50	7
	16.5 in. x 12.5 in.	40	56	10½	325°	55-60	9
Diamond	10.25 in. x 7.4 in.	12	18	3	350°	30-35	3
	15 in. x 11 in.	20	32	6	350°	45-50	6
	19.25 in. x 14.25 in.	42	66	11	325°	55-60	9½
Pillow	6.75 in. x 6.75 in.	13	19	2½	350°	33-38	3
	10 in. x 10 in.	30	40	5½	350°	39-44	6½
	13.25 in. x 13.25 in.	64	72	10	350°	41-46	9½

3 IN. HIGH CAKES (using 3 in. high pans)

The figures for 3 in. pans are based on a 1-layer cake which is torted and filled to reach 3 in. high; fill pans $\frac{1}{2}$ full.

PAN SHAPE	SIZE	NUMBER SERVINGS PARTY	NUMBER SERVINGS WEDDING	CUPS BATTER 1 LAYER, 2 IN.	BAKING TEMP.	BAKING TIME MINUTES	APPROX. CUPS ICING TO ICE AND DECORATE
Round	6 in.	12	12	3	350°	45-50	3½
	8 in.	20	24	5	350°	55-60	4
	10 in.	28	38	8	350°	55-60	4½
	12 in.	40	56	10	350°	55-60	5¼
	14 in.	63	78	15	325°	70-75	6¼
	16 in.	77	100	18	325°	60-65	7
	18 in. Half, 3 in. layer	110*	146*	12**	325°	60-65	7½
Contour	9 in.	11	17	5¼	350°	55-60	3

For any pans 3 in. deep and 12 in. diameter or larger, we recommend using a heating core to insure even baking. Use two cores for 18-in. pans.

*Two half rounds.

**For each half round pan.